

BRACU GROUP SET MENU

TWO COURSE 89.90 | THREE COURSE 104.90

T O S T A R T

Housemade Sourdough (V)
Bracu Estate Olive Oil | Olives

E N T R É E

Port & Spice Dried 'Matangi' Beef Eye Round* (GF) |
Fig Leaf Buffalo Curd | Charred Witloof | Fig | Hazelnut | Aged Balsamic

OR

Charred Yellowfin Tuna (GF) |
Smoked Tomato | Chilli Salt | Sour Cream | Pickled Daikon |
Tomato Dashi | Seaweed Cracker

M A I N S

Bracu Olive Oil Poached Market Fish (GF) |
Scampi Bisque Butter Sauce | Mussels Escabeche | Pommes Noisette |
Pickled Fennel & Celery

OR

'Maple & Marble' Ribeye |
Apple, Leek & Buffalo Gouda Tart | Braised Shin Stuffed Cabbage |
Marrow Jus Gras

OR

Stuffed Long Peppers* (V) |
Spinach & Buffalo Ricotta | Butter Beans | Parmesan Cream |
Pine Nut & Herb Crumb



BRACU GROUP SET MENU

S I D E S

Beef Fat Chips |
Truffle Mayo | Parmesan

AND

Salad of Shaved Brussel Sprouts |
Pecorino | Golden Raisins | Pumpkin Seeds | Bracu EVOO

D E S S E R T

Pumpkin Mille Feuille |
Caramelia Cremeux | Coffee Vinegar Gel |
Pain d'épices (French Gingerbread) Ice Cream

OR

Blueberry & Lemon Clafoutis (kla-foo-TEE)|
Blueberry Jelly | Crème Fraîche | Coriander Seed Ice Cream

AVAILABLE TO GROUPS OF 13 GUESTS OR MORE

