

# DUCK FAT

## LUNCH BANQUET 9 Courses

59pp  
For the whole table only

### **French Butter & Bottomless Baguette**

AOP French butter & bottomless artisanal baguette. Extra butter: \$2.5

### **Charcuterie Board** (*Assiette Apéro*)

Serrano jambon, saucisson sec, leg ham, fresh goat cheese wrapped in salmon gravlax, pickled cucumber & onion.

### **Oysters** (*Huîtres*)

Coffin bay oysters, shallots vinegar.

### **Courgette**

Zucchini tagliatelle marinated in olive oil & Provençal herbs, goat cheese mousse.

### **Gnocchi**

Pan-fried artisanal gnocchi in butter & garlic, shitake mushrooms, pine nuts, La Tomyere cheese.

### **Flamed tart**

Thin dough, crème fraîche, onions, lardons.

### **Bourguignon**

Slow cooked beef cheek bourguignon style, lardons, carrots, mushrooms, pickled onion.

### **Crème brûlée**

Bourbon vanilla crème brûlée.

### **Tarte**

Mini lemon meringue tart.

### **Chantilly**

Whipped cream lightly sweetened with icing sugar.

## Add Ons

**Scallops** Pan-fried Hokkaido scallops, butternut purée, pumpkin seeds oil, crispy prosciutto. 7pp

**Escargot** Authentic snails in shell stuffed with garlic & parsley butter. 4pp

**Fried Brie** Brie de Meaux fried and baked, Bonne Maman orange marmelade. 6pp

**Oysters** Coffin bay oysters, shallots vinegar. 6ea

Please note no substitutions will be allowed. The lunch banquet menu is available for the whole table only, 7 days until 3:30 pm. Not available on public holidays.

Card payment / weekend / public holiday surcharge apply.

# DUCK FAT

## GRAND BANQUET 12 Courses

89pp  
For the whole table only

### French Butter & Bottomless Baguette

AOP French butter & bottomless artisanal baguette. Extra butter: 2.5ea

### Charcuterie Board

Serrano jambon, saucisson sec, leg ham, pickled cucumber, walnut, quiche paste & onion.

### Fried Brie

Brie de Meaux fried & baked, orange marmelade.

### Cured Salmon

Fresh goat cheese wrapped in salmon gravlax infused with dill.

### Octopus

Baby octopus marinated in olive oil & provencal herbs.

### Oysters

Coffin bay oysters, shallots vinegar.

### Flamed Tart

Thin dough, crème fraîche, onions, lardons.

### Parisienne Salad

Lettuce, Emmental cheese, ham, croutons, Dijon mustard vinaigrette.

### Wagyu Rump Steak

Flame-grilled Wagyu beef rump steak marble score 7, w/ French fries & two complimentary sauce/condiment of your choice. Extra sauce: 4.5ea

### Chocolate Fondant

Melting heart chocolate cake.

### Crème brûlée

Bourbon vanilla crème brûlée.

### Tarte

Mini lemon meringue tart.

## Add Ons

**Scallops** Pan-fried Hokkaido scallops, butternut purée, pumpkin seeds oil, crispy prosciutto. 7pp

**Escargot** Authentic snails in shell stuffed with garlic & parsley butter. 4pp

**Oysters** Coffin bay oysters, shallots vinegar. 6ea

**Garlic Butter Greens** Green beans pan-fried in garlic butter. 3.5pp

Please note no substitutions will be allowed. The grand banquet menu is available for the whole table only. Card payment / weekend / public holiday surcharge apply.