



## 2 COURSE SET MENU \$65

Please select 2 dishes per course

### ENTREES

Beetroot cured Ora King salmon gravlax, fennel salad

Summer tomato gazpacho, mozzarella, basil

Wagyu beef tartare, pomegranate, Pommery mustard, horseradish

### MAINS

Bannockburn chicken breast rôtissoire, mushrooms, heirloom tomato & leg salad

Pan seared Humpty Doo barramundi, yuzu fennel purée, Grenobloise condiment, bread sauce

Collinson & Co pasture raised porterhouse, sauce Bercy

### DESSERT

Our selection of local & imported cheeses, house crackers

Baba au rhum, exotic fruits, lime crème glacée

Chou profiterole, hazelnut praliné Chantilly, vanilla bean ice cream





### 3 COURSE SET MENU \$80

Please select 3 dishes per course

#### ENTREES

Summer tomato gazpacho, mozzarella, basil

Pâté croûte, pork, chicken, foie gras, pistachios, pickled vegetables

Wagyu beef tartare, pomegranate, Pommery mustard, horseradish

Beetroot cured Ora King salmon gravlax, fennel salad

#### MAINS

Bannockburn chicken breast rôti, mushrooms, heirloom tomato & leg salad

Pan seared Humpty Doo barramundi, yuzu fennel purée, Grenobloise condiment, bread sauce

Collinson & Co pasture raised porterhouse, sauce Bercy

Baked ricotta gnocchi, mushroom fumet

#### DESSERT

Baba au rhum, exotic fruits, lime crème glacée

Chou profiterole, hazelnut praliné Chantilly, vanilla bean ice cream

Crème brûlée

Local & imported cheeses, house made crackers, apple jelly





## 5 COURSE DEGUSTATION MENU \$120

Please select 3 dishes per course

### AMUSE BOUCHE

A small seasonal dish to start your menu

### ENTREES

Beetroot cured Ora King salmon gravlax, fennel salad

Escargots, garlic & parsley butter, croûtons

Pâté croûte, pork, chicken, venison, pistachios, pickled vegetables

Wagyu beef tartare, pomegranate, Pommery mustard, horseradish

Daily selection of freshly shucked oysters, shallot vinegar, lemon

### MAINS

Charcoal grilled spring lamb rump, summer bean ragoût, jus

Bannockburn chicken breast rôti, mushrooms, heirloom tomato & leg salad

Pan seared Humpty Doo barramundi, yuzu fennel purée, Grenobloise condiment, bread sauce

Collinson & Co pasture raised porterhouse, sauce Bercy

### CHEESE

Local & imported cheeses, house made crackers, apple jelly

### DESSERT

Baba au rhum, exotic fruits, lime crème glacée

Michel Cluizel chocolate sablé, vanilla bean ice cream

Chou profiterole, hazelnut praliné Chantilly, vanilla bean ice cream

Grand Marnier soufflé





### ADDITIONAL ITEMS

#### CANAPES MENU \$25 pp

For ½ hour pre dinner canapes

#### OYSTERS \$54 per dozen

Sydney Rock or Pacific oysters freshly shucked in our oyster bar and served with shallot vinegar & lemon

#### ASSIETTE DE FRUITS DE MER \$50 pp

Lobster, oyster selection, prawns, salmon tartare, scallop ceviche, mussels escabèche

#### CHARCUTERIE \$32

Kitchen charcuterie selection, house pickles, cornichons

#### SIDE DISHES \$10

French fries, Parmesan & rosemary

Peas à la Française, mint cream

Mesclun salad, snow peas, Parmesan

Dauphine potatoes

#### CHEESE selection of 5 \$35

Our selection of local & imported cheeses, house crackers





## BOOKING FORM

Date of event: \_\_\_\_\_  
Event name: \_\_\_\_\_  
Number of attendees: \_\_\_\_\_  
Minimum spend (if applicable): \_\_\_\_\_  
Price per person: \_\_\_\_\_  
Card holder's name: \_\_\_\_\_  
Card number: \_\_\_\_\_  
Expiry date: \_\_\_\_\_  
CVV code: \_\_\_\_\_  
Signature: \_\_\_\_\_

All the information obtained on this form is kept private and shredded after the event.

Please return this form to [admin@philipperestaurant.com.au](mailto:admin@philipperestaurant.com.au)

### CANCELATION POLICY

1 week prior to the event \$20 per person

48 hours prior to the event \$50 per person

No show \$100 per person

### DEPOSITS

functions over 30 people are required to pay a deposit of 50% of the total of the food value

### BOOKINGS & CONFIRMATIONS

Bookings cannot be confirmed until this form has been completed and signed.

### RESTAURANT RIGHTS

Save for any negligence on its behalf, Philippe accepts no responsibility or liability

for any loss or damage to any property belonging to the client or the client's guests.

We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability. The client shall conduct the function in an orderly manner and in full compliance with the rules of the management

and in accordance with all applicable laws.

At the conclusion of your event, your account will need to be finalised by credit card

or cash, unless a prior arrangement in writing was made with the event manager.