

SIBLING

Autumn events & catering menu

2 Course = \$65 per person *3 shared starters *2 shared mains and a dessert

3 Course = \$80 per person *4 shared starters, *3 shared mains and a dessert

Starters

Warmed, marinated Mount zero olives
Grilled Sourdough, cultured butter
House made Focaccia w Pumpkin seed oil
Seasonal crudites w Labne or toasted cashew butter
Iceburg Lettuce, Mint and orange dressing

Mains

Roast Zucchini, Tomato and fried sunflower seed sauce w nigella and mint
Heirloom Tomatoes, Plums, shaved fennel and goat's cheese
Potato & Celeriac gratin, brown butter and Sage
Beetroot, Avocado, Spinach w Walnuts and Dill
Spiced & roasted seasonal root vegetables, French onion sauce
Smokey Brisket with Peach Barbeque sauce
Crispy Porchetta w celery agrodolce
Peri Peri Spatchcock w roasted lemon sauce
Beef cheek and Mushroom hot pot, leek & Almond Gremolata

Sweets

Burnt cheesecake w Lemon & Rhubarb
Mahleb Mousse w Cherries & Amaro
Red wine poached pear, Cinnamon & Cashew cream
Mocha Nemesis w Prunes & Creme Friache
A selection of cheeses and condiments