

PENELOPE'S PREFERRED BANQUET MENU

\$90pp

Duck Pâté, Pickled Cherry, Baguette
Scallop Spring Rolls, Citrus + Oscietra Caviar Mayonnaise
Beef Tartare, Sauce Américaine, Cured Egg Yolk, Matchstick Fries

Kingfish Ceviche, Pickled Fennel, Citrus Vinaigrette, Lime Pearls
Grilled Fig, Roasted Baby Beetroots, Goats Curd, Candied Walnuts

Cornfed Roast Chicken, Melted Leeks, Thyme Jus Gras
Panfried White Fish, Courgette, Tomato, Soft Herb Dressing

Bistro Salad, Oak Leaf Lettuce, French Vinaigrette
Greens, Chilli, Garlic, Toasted Almonds

Mini Soft Serve Sundae, Strawberries + Cream

+ Upgrade choice of main | \$20pp

Steak Frites, MB8+ Wagyu Rump 220gm, Cognac & Green Peppercorn Sauce



PENELOPE'S LUNCH AFFAIR

3-course set menu | \$55pp

Entree (Choice)

Cured Mackerel, Stracciatella, Beef Heart Tomato, Basil Oil
Beef Tartare, Sauce Americaine, Cured Egg Yolk, Matchstick Fries

Main (Choice)

Confit Duck Leg, Salad Green Beans, Plum & Hazelnuts
Lamb Ragu, Rigatoni Pasta, Aged Pecorino & Basil

Dessert (Choice)

Soft Serve Sundae. Strawberries + Cream Mille-feuille
Charleston Jersey Brie/ Lavosh, Grapes + Quince Paste

+ Add Ons

Oysters Penelope Champagne + Strawberry Mignonette +6
House Rosemary Focaccia, Cultured Butter + Smoked Salt +5
Waffles & Caviar, Oscietra Caviar, Creme Fraiche, Chives +95/180
Charred Squid Guildas, Sicilian Olive +5
Mooloolaba Prawn Cocktail Sando, Roasted Garlic Marie Rose Sauce +14

