

# PENELOPE'S PREFERRED BANQUET MENU

\$90pp

House Rosemary Focaccia, Cultured Butter + Smoked Salt  
Duck Pâté, Pickled Cherry, Baguette  
Scallop Spring Rolls, Citrus + Oscietra Caviar Mayonnaise  
Beef Tartare, Sauce Américaine, Cured Egg Yolk, Matchstick Fries

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

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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

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Mini Soft Serve Sundae, Strawberries + Cream

+ Upgrade | \$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

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## Main (Choice)

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

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## Dessert (Choice)

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

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## + 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

