

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 (M)
Beef Tartare, Sauce Américaine, Cured Egg Yolk, Matchstick Fries

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

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

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

Mini Soft Serve Sundae, Rhubarb Baked Alaska

+ Upgrade | \$20pp

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



Penelope's LUNCH AFFAIR

3-course set menu | \$55pp

Entree (Choice)

Chargrilled Aubergine, Nduja, Feta, Cripsy Chickpeas
Beef Tartare, Sauce Americaine, Cured Egg Yolk, Matchstick Fries

Main (Choice)

Confit Duck Leg, Grilled Sweetcorn & Cavlo Nero
Lamb Ragu, Rigatoni Pasta, Aged Pecorino & Basil

Dessert (Choice)

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

Add Ons

Oysters Penelope Champagne + Strawberry Mignonette +7
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

