



BARQUET MENUS

Offering three distinctively different menus for your group to choose depending on mood and occasion. Available in either the Monroe or the Private Dining Room for groups 8 to 32 people.

THE BARDOT

- \$55 -

SOURDOUGH BAGUETTE AND BALSAMIC
HOUSE MARINATED OLIVES
FRESHLY SHUCKED SYDNEY OYSTERS
SPICED ROASTED PEANUTS
SMOKED CHEESE AND MUSHROOM ARANCINI
SELECTION OF CURED MEATS
ROAST THIRLMERE CHICKEN
CRISPY CHAT POTATOES
WILTED SEASONAL GREENS WITH CHILLI, GARLIC AND LEMON
MIXED LEAF SALAD WITH MUSTARD VINAIGRETTE
SEASONAL FRUIT TRIFLE

THE ELVIS

- \$69 -

SOURDOUGH BAGUETTE AND BALSAMIC
HOUSE MARINATED OLIVES
FRESHLY SHUCKED SYDNEY OYSTERS
SPICED ROASTED PEANUTS
SMOKED CHEESE AND MUSHROOM ARANCINI
SELECTION OF CROSTINIS
SELECTION OF CURED MEATS
JUNIPER CURED SALMON WITH ALMOND, CUCUMBER AND SEA SUCCULENTS
SLOW COOKED LAMB SHOULDER WITH OREGANO, LEMON AND YOGHURT
CRISPY CHAT POTATOES
WILTED SEASONAL GREENS WITH CHILLI, GARLIC AND LEMON
MIXED LEAF SALAD WITH MUSTARD VINAIGRETTE
SEASONAL FRUIT TRIFLE
SELECTION OF LOCAL AND IMPORTED CHEESES (EXTRA \$4PP)

To book please email bookings@theroosevelt.com.au
or call 0423 203 119



THE JOHN WAYNE

- \$98 -

SOURDOUGH BAGUETTE AND BALSAMIC
HOUSE MARINATED OLIVES
FRESHLY SHUCKED SYDNEY OYSTERS
SPICED ROASTED PEANUTS
SMOKED CHEESE AND MUSHROOM ARANCINI
SELECTION OF CROSTINIS
SELECTION OF CURED MEATS
JUNIPER CURED SALMON WITH ALMOND, CUCUMBER AND SEA SUCCULENTS
WHOLE BAKED MARKET FISH WITH SALSA PICANTE
SLOW COOKED LAMB SHOULDER WITH OREGANO, LEMON AND YOGHURT
CRISPY CHAT POTATOES
WILTED SEASONAL GREENS WITH CHILLI, GARLIC AND LEMON
MIXED LEAF SALAD WITH MUSTARD VINAIGRETTE
SEASONAL FRUIT TRIFLE
SELECTION OF LOCAL AND IMPORTED CHEESES

THE BOGART

- \$179 -

AVAILABLE IN THE PDR ONLY FOR A MINIMUM OF 10 GUESTS

BELUGA CAVIAR SERVED ON ICE WITH BUCKWHEAT BLINIS AND SOUR CREAM
(50G TIN)
SOURDOUGH BAGUETTE AND BALSAMIC
HOUSE MARINATED OLIVES
SPICED ROASTED PEANUTS
SMOKED CHEESE AND MUSHROOM ARANCINI
SELECTION OF CROSTINIS
FRUITS DE MER - MARKET FRESH SEASONAL SELECTION
WHOLE RACK OF ROAST RIB OF BEEF SERVED WITH BÉARNAISE SAUCE
WHOLE BAKED MARKET FISH WITH SALSA PICANTE
ROAST SPROUTS WITH TRUFFLE BUTTER AND PARMESAN
CRISPY CHAT POTATOES, HEIRLOOM CARROTS
WILTED SEASONAL GREENS WITH CHILLI, GARLIC AND LEMON
MIXED LEAF SALAD WITH MUSTARD VINAIGRETTE
SEASONAL FRUIT TRIFLE
SELECTION OF LOCAL AND IMPORTED CHEESES
CHOCOLATE TRUFFLES

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