

KITTYHAWK
25 AUGUST 1944

KITTYHAWK

BANQUET MENU

\$60pp (minimum 2 guests)

TO START

Assiette du Charcuterie – selection of cured meats
Crudités – raw seasonal vegetables, smoked Parmesan mayo
Croquettes de brandade – salt cod and potato croquettes,
saffron mayonnaise
Tartare de thon – tuna tartare, avocado, miso, radish

MAINS

Navrin d'agneau – slow cook lamb shoulder, roasted carrots, labneh

SIDES

Pommes frites – house made ketchup
Salade jardiniere – garden salad, merlot dressing

DESSERT

Crème brûlée
Fondant – 70% dark chocolate, raspberry, vanilla bean ice cream

OPTIONAL CHEESE COURSE \$10



Assiette du Charcuterie



Tartare de thon



Croquettes de brandade



Navrin d'agneau



Fondant

VEGETARIAN BANQUET MENU

\$60pp (minimum 2 guests)

TO START

Panisse – chickpea chips, spicy mayo
Crudités – raw seasonal vegetables, smoked Parmesan mayo

MAINS

Gnocchi Parisienne – charred corn, hazelnut praline, zucchini

SIDES

Haricot vert – green beans, pickled onion, almonds
Salade jardiniere – garden salad, merlot dressing

DESSERT

Crème brûlée

OPTIONAL CHEESE COURSE \$10



Panisse



Gnocchi Parisienne



Crème brûlée



Optional Cheese Course

PARTS MANUAL

RESTRICTED

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