

BON VIN CATERING

PLATED & SEATED SAMPLE

ENTRÉES

SYDNEY ROCK OYSTERS (6)	22
LIME GINGER EMULSION + Monmousseau Brut Etoile NV (Chenin blanc / Chardonnay) France Loire \$10	
GIN HOUSE CURED SALMON	18
SWEET MUSTARD DILL DRESSING / SHAVED FENNEL / SOUR DOUGH	
WARM GOATS CHEESE SALAD	17
HERB CRUSTED / BLACK LENTILS / 12 HOUR SLOW ROASTED BEETROOT + Pichot Coteau De La Biche Chennin Blanc (Vouvray) Loire Valley 2016 \$11	
GF SEARED SCALLOPS	18
CRISP PANCETTA / JERUSALEM ARTICHOKE PUREE / TRUFFLE + Burklin - Wolf (Riesling) Germany Pfalz 2017 \$12	
DUCK RAVIOLI	18
ASPARAGUS / TRUFFLE BEURRE FONDUE / CRISPY DUCK SKIN + Hughes & Hughes (Pinot Noir) Aust Tas 2018 \$13	

PLAT PRINCIPAL

DUCK BREAST SEARED & CONFIT DUCK LEG	
CANNELLONI BEANS / HOUSE MADE PORCINI DUCK SAUSAGE / PINOT JUS + Domaine Lucien Muzard / Pinot Noir / Burgundy 2015 \$14	
LAMB PITIVIER (FRENCH CLOSED PIE)	32
12 HOUR LAMB SHOULDER BRAISED WITH WINTER VEGETABLES / PUFF PASTRY / POTATO PUREE / ROAST GARLIC LAMB JUS + Chateau du Cedre Heritage (Malbec - Merlot) France Cahors 2015 \$11	
OCEAN TROUT / DRY AGED / CRISPY SKIN	32
FENNEL RAGOUT / ROASTED BEETROOT PUREE / HORSERADISH CRÈME FRAÎCHE + Pichot Coteau De La Biche Chennin Blanc (Vouvray) Loire Valley 2016 \$11	
PARISIAN GNOCCHI	
SHIITAKE MUSHROOM / ESHALLOT / TRUFFLE BEURRE BLANC / FIN HERBS / PORCINI DUST + Chat De Pizay Beaujolais (Gamay) Burgundy 2017 \$10	
FILLET OF BEEF	
30+ DAY DRY AGED GRASS FED TENDERLOIN / DUCK FAT POTATOES / BRAISED MUSHROOM / MARROW BONE / ROASTED GARLIC / TRUFFLE BUTTER / DEMI GLACE / HORSERADISH	

DESSERT & FROMAGE

PETITE TARTS (\$4 EACH)	4
FRANGELICO , BRULEE , LEMON	
FLOURLESS CHOCOLATE CAKE PARFAIT	12
VANILLA BEAN ICE CREAM / ESPRESSO JELLY	
V CHEESE BOARD	14 24
BRIE / WASH RIND / GRUYÈRE / BLUE / BREADS / CONDIMENTS + Dindima (Moscato) NSW Orange 2014 \$9	

