

Hervé's

GROUP MENU ONE

ENTREE

MIXED AUSTRALIAN OLIVES

NICOISE SALAD

cos, green beans, tomato, egg, olives

CHARCUTERIE PLATE

SOURDOUGH BREAD

Tommerup's dairy farm whipped butter

MAIN COURSE

CONFIT DUCK LEG

braised red cabbage, lentil du Puy

ROASTED HALF CHICKEN

caramelised eggplant, sauce vierge

SELECTION OF SIDES

DESSERT

TONKA BEAN & CITRUS CRÈME BRÛLÉE

menu is subject to change



GROUP MENU TWO

ENTREE

STEAK TARTARE

mixed condiment, sourdough croutons

NICOISE SALAD

cos, green beans, tomato, egg, olives

CHARCUTERIE PLATE

SOURDOUGH BREAD

Tommerup's dairy farm whipped butter

MAIN COURSE

SIRLOIN

red wine jus

MARKET FISH

beurre noisette, capers, lemon

RISOTTO

herb mascarpone, pickled onions

SELECTION OF SIDES

DESSERT

TONKA BEAN & CITRUS CRÈME BRÛLÉE

PROFITEROLES

menu is subject to change



GROUP MENU THREE

ENTREE

STEAK TARTARE

mixed condiments, sourdough croutons

YELLOW FIN TUNA

tomato gazpacho, cucumber

SOURDOUGH BREAD

Tommerup's dairy farm whipped butter

MAIN COURSE

COAL GRILLED MORETON BAY BUG

paprika butter

ROAST BLACK ANGUS SIRLOIN

watercress, red wine jus

MUSHROOM RISOTTO

herb mascarpone, pickled onions

SELECTION OF SIDES

DESSERT

TONKA BEAN & CITRUS CRÈME BRÛLÉE

PROFITEROLES

menu is subject to change