



2 COURSE SET MENU \$70

Please select 2 dishes per course

ENTREES

Beetroot cured salmon gravlax, roasted beets

Pumpkin & butternut squash velouté, L'Artisan fromage blanc, croûtons

Wagyu beef tartare, pomegranate, Pommery mustard, horseradish

MAINS

Bannockburn chicken breast rôtissoire, root vegetable, leg ragoût,
65° open pasture egg

Pan seared Humpty Doo barramundi, yuzu fennel purée, Grenobloise
condiment, bread sauce

Collinson & Co pasture raised porterhouse, sauce Bercy, sautéed green beans

DESSERT

Our selection of local & imported cheeses, house crackers

Classic apple tart, caramel sauce, ice cream

Strawberry & almond blanc manger, sorbet & meringue



3 COURSE SET MENU \$90

Please select 3 dishes per course

ENTREES

Escargots, garlic & parsley butter, croûtons

Pâté croûte, pork, chicken, venison, hazelnuts, pickled vegetables

Wagyu beef tartare, pomegranate, Pommery mustard, horseradish

Beetroot cured salmon gravlax, roasted beets

Pumpkin & butternut squash velouté, L'Artisan fromage blanc, croûtons

MAINS

Bannockburn chicken breast rôtissoire, root vegetable, leg ragoût,

65° open pasture egg

Pan seared Humpty Doo barramundi, yuzu fennel purée, Grenobloise
condiment, bread sauce

Collinson & Co pasture raised porterhouse, sauce Bercy, sautéed green beans

Baked ricotta gnocchi, sautéed spring vegetables, olive tapenade

DESSERT

Michel Cluizel chocolate ganache layer cake

Classic apple tart, caramel sauce, ice cream

Strawberry & almond blanc manger, sorbet & meringue

Local & imported cheeses, house made crackers, apple jelly



5 COURSE DEGUSTATION MENU \$140

Please select 3 dishes per course

AMUSE BOUCHE

ENTREES

Escargots, garlic & parsley butter, croûtons

Pumpkin & butternut squash velouté, L'Artisan fromage blanc, croûtons

Pâté croûte, pork, chicken, venison, pistachios, pickled vegetables

Wagyu beef tartare, pomegranate, Pommery mustard, horseradish

Daily selection of freshly shucked oysters, shallot vinegar, lemon

MAINS

Bannockburn chicken breast rôtissoire, root vegetable, leg ragoût, 65° open pasture egg

Charcoal grilled spring lamb rump, artichoke & broad beans, rocket coulis

Pan seared Humpty Doo barramundi, yuzu fennel purée, Grenobloise condiment,
bread sauce

Collinson & Co pasture raised porterhouse, sauce Bercy, sautéed green beans

CHEESE

Local & imported cheeses, house made crackers, apple jelly

DESSERT

Michel Cluizel chocolate ganache payer cake

Classic apple tart, caramel sauce, ice cream

Local & imported cheeses, house made crackers, apple jelly

Grand Marnier soufflé

With matched Australian wines \$250

With matched French wines \$300



ADDITIONAL ITEMS

CANAPES MENU \$25 pp

For ½ hour pre dinner canapes

OYSTERS \$54 per dozen

Sydney Rock or Pacific oysters freshly shucked in our oyster bar
and served with shallot vinegar & lemon

ASSIETTE DE FRUITS DE MER \$50 pp

Lobster, oyster selection, prawns, salmon tartare, scallop ceviche, mussels escabèche

CHARCUTERIE \$32

Kitchen charcuterie selection, house pickles, cornichons

SIDE DISHES \$10

French fries, Parmesan & rosemary

Peas à la Française, mint cream

Mesclun salad, snow peas, Parmesan

Dauphine potatoes

CHEESE selection of 5 \$35

Our selection of local & imported cheeses, house crackers



BOOKING FORM

Date of event:

Event name:

Number of attendees:

Minimum spend *(if applicable)*:

Price per person:

Card holder's name:

Card number:

Expiry date:

CVV code:

Signature:

All the information obtained on this form is kept private and shredded after the event.

Please return this form to admin@philipperestaurant.com.au

Payment by card incurs a surcharge

CANCELATION POLICY

1 week prior to the event \$20 per person
48 hours prior to the event \$50 per person
No show \$100 per person



DEPOSITS

All functions are required to pay a deposit of 50% of the total of the food value

BOOKINGS & CONFIRMATIONS

Bookings cannot be confirmed until this form has been completed and signed.

RESTAURANT RIGHTS

Save for any negligence on its behalf, Philippe accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client's guests. We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability. The client shall conduct the function in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws.

At the conclusion of your event, your account will need to be finalised by credit card or cash, unless a prior arrangement in writing was made with the event manager.

All prices are inclusive of GST. These prices are subject to change at management's discretion.

CONFIRMATION & PAYMENT

For all catering including beverage packages (if applicable), we require notification for the confirmed numbers of guests no later than 48 hours prior to the event. Once confirmed, this will be the minimum number catered and charged for. Any additional guests will be charged accordingly.

My signature confirms that I have read and understood the terms and conditions as stated above and will adhere to them.

Signature:

Date: