



### 3 COURSE SET MENU \$80

#### ENTREES

Pâté en croûte, foie gras, pistachios, mushrooms, pickled vegetables

Cured king salmon, autumn salad, walnut mayonnaise, mushrooms a la Grecque

Chilled beetroot soup, watermelon, raspberries, peas

#### MAINS

Chicken breast rôti, mushrooms, sautéed potatoes, natural jus

Charcoal grilled John Dory fillet, grilled fennel, lobster Hollandaise,  
soupe de poisson

Flinders Island lamb rack rôti, pumpkin, pear, jus

#### DESSERT

Michel Cluizel chocolate caramel fondant, vanilla ice-cream

Apricot & almond Clafoutis, pistachio ice cream

Our selection of local & imported cheeses, house crackers

For groups of up to 20 please choose from 3 per course.

For groups over 20 please choose from 2 per course



### 4 COURSE SET MENU \$95

#### AMUSE BOUCHE

Prawns, brick pastry, baby cos, wasabi mayonnaise

#### ENTREES

Pâté en croûte, foie gras, pistachios, mushrooms, pickled vegetables

Cured king salmon, autumn salad, walnut mayonnaise, mushrooms a la Grecque

Chilled beetroot soup, watermelon, raspberries, peas

#### MAINS

Chicken breast rôti, mushrooms, sautéed potatoes, natural jus

Charcoal grilled John Dory fillet, grilled fennel, lobster Hollandaise, soupe de  
poisson

Flinders Island lamb rack rôti, pumpkin, pear, jus

#### DESSERT

Michel Cluizel chocolate caramel fondant, vanilla ice-cream

Apricot & almond Clafoutis, pistachio ice cream

Our selection of local & imported cheeses, house crackers

For groups of up to 20 please choose from 3 per course.

For groups over 20 please choose from 2 per course



## 5 COURSE DEGUSTATION MENU \$150

Cromesquis with duck & foie gras, truffle, vintage port

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Spanner crab, granny smith apple jelly, vichyssoise cream, wasabi mayonnaise

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Fillet of char-coal grilled John Dory, vegetables, confit garlic, lobster Hollandaise  
sauce

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Duck breast rôtissoire, figs, daikon, duck leg Parmentier

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Apricot blanc manger, spéculos, citrus gel, pistachio ice cream

With matched Australian wines \$250

With matched French wines \$300

The above menu can be altered to suit your likes and dislikes



## ADDITIONAL ITEMS

CANAPES MENU \$25 pp

For ½ hour pre dinner canapes

OYSTERS \$47 per dozen

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

CHARCUTERIE \$30

Kitchen charcuterie selection, house pickles, cornichons

SIDE DISHES \$9

Fries, parmesan, rosemary

Mesclun, fresh herbs

Spring peas “à la Française” braised lettuce, lardons, onion

CHEESE selection of 5 \$35

Our selection of local & imported cheeses, house crackers

TRUFFLE \$20 pp

When available we can add 3gms of black to truffle to a course



## BOOKING FORM

Date of event:

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Event name:

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Attendees:

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Price per person:

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Card holder's name:

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Card number:

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Expiry date:

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CVV code:

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Signature:

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

Please return this form to [admin@philipperestaurant.com.au](mailto:admin@philipperestaurant.com.au)



## 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

## 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:

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Date: