

SHARED FEAST MENU

SAMPLE MENU - \$45 PER PERSON

MAIN COURSE

PLEASE CHOOSE TWO FROM THE FOLLOWING

THESE WILL BE PRESENTED TO THE TABLE ON INDIVIDUAL PLATTERS THAT CAN THEN BE PASSED AROUND AND SHARED

Crispy-skinned Blue Eye from the BBQ, Asparagus, Mint, Pea and Broadbean Salad (gf)

Jerk Chicken Grilled Thighs, Green Herbs, Quinoa Salad (gf)

Woodfired Slow Roasted Lamb, Roast Carrot Fregola, Fresh Green Herbs

Salt Baked Salmon, Herb Potato Salad, Capers, Salsa Verde

Grilled Eye Fillet, Caponata, Salsa Verde, Rocket (gf)

Moroccan Cauliflower and Date Tagine - served warm (v)

All Served with Crunchy Paprika Potatoes, Freshly Baked Baguette, French Butter or Extra Virgin Olive Oil

DESSERT

PLEASE CHOOSE FOUR FROM THE FOLLOWING

Rich Caramel Slice

Mini Coconut and Lime Cupcakes

Rosewater Meringue, Fresh Berries, Whipped Cream (gf)

Chocolate Fudge Brownie

Mini Lemon Meringue Tart

French Macarons - various flavours (gf)

Please note that due to Pierre's passion for fresh seasonal produce, some dishes may not always be available.

EMAIL ENQUIRY



MONSIEUR PIERRE

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