



2 COURSE SET MENU \$65

Please select 2 dishes per course

ENTREES

Beetroot cured Ora king salmon, potato salad, walnut mayonnaise

My father's French onion & apple cider soup

Terrine of the day, celeriac remoulade, toast

MAINS

Chicken breast rôti, mushrooms, sautéed potatoes, natural jus

Pan seared wild barramundi, potato gnocchi, braised radicchio, chardonnay jus

Charcoal grilled aged porterhouse, smoked potato mousseline, black pepper sauce

DESSERT

Our selection of local & imported cheeses, house crackers

Oeuf a la neige, quince mousse & sorbet

Caramelised apple "like" tarte tatin, vanilla crumble, green apple sorbet



3 COURSE SET MENU \$80

Please select 3 dishes per course

ENTREES

Escargots, garlic & parsley butter, croûtons

Terrine of the day, celeriac remoulade, toast

Wagyu beef tartare, pomegranate, Pommery mustard, horseradish

Beetroot cured Ora king salmon, potato salad, walnut mayonnaise

My father's French onion & apple cider soup

MAINS

Chicken breast rôti, mushrooms, sautéed potatoes, natural jus

Charcoal grilled aged porterhouse, smoked potato mousseline, black pepper sauce

Pan seared wild barramundi, potato gnocchi, braised radicchio, chardonnay jus

Pumpkin agnolotti, mushroom, pomegranate, walnut crumble

DESSERT

Michel Cluizel chocolate caramel fondant, pear sorbet

Oeuf a la neige, quince mousse & sorbet

'Mont blanc', fromage blanc, chestnuts, hazelnuts & sorbet

Local & imported cheeses, house made crackers, apple jelly



5 COURSE DEGUSTATION MENU \$120

Please select 3 dishes per course

AMUSE BOUCHE

ENTREES

Escargots, garlic & parsley butter, croûtons

My father's French onion & apple cider soup

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

Chicken breast rôtissoire, mushrooms, sautéed potatoes, natural jus

Pan seared wild barramundi, potato gnocchi, braised radicchio, chardonnay jus

Charcoal grilled rack of lamb, barbeque glazed lamb ribs, borlotti bean ragù

Collinson & Co pasture raised porterhouse 300g, sauce Bordelaise

Duck breast rôtissoire, seasonal fruits, spiced jus

CHEESE

Local & imported cheeses, house made crackers, apple jelly

DESSERT

Michel Cluizel chocolate caramel fondant, pear sorbet

Oeuf a la neige, quince mousse & sorbet

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

TRUFFLE

3g of premium Australian Perigod truffle 25

OYSTERS \$50 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

Fries, parmesan, rosemary

Mesclun, fresh herbs

Sautéed green beans & shallots

Potato gratin

Fresh borlotti bean ragù

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: