

KITTYHAWK
25 AUGUST 1944

KITTYHAWK

SHARED BANQUET MENUS

\$65PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Gruyere cheese donuts
Scallop + saucisson sec + sauce verte
Shishito peppers + French spiced salt + lime
Braised beef short rib + black pepper jus
Frites
Butter lettuce + radish + herbs
Watermelon granita + exotic fruits + passion fruit curd

\$65PP VEGETARIAN BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Marinated olives
Gruyère cheese donuts
Kittyhawk French onion dip + chips
Comte custard and burnt onion toast
Grilled shishito peppers + French spiced salt + lime
Fried brussels sprouts + chilli + nashi pear
Cauliflower + macadamia + mint + verjus
Butter lettuce + radish + herbs
Watermelon granita + exotic fruits + passion fruit curd

\$85PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Sourdough bread + marinated olives
Gruyere cheese donuts
Scallop + Saucisson sec + sauce verte
Appellation oysters + mignonette + lemon
Shishito peppers + French spiced salt + lime
Braised beef short rib + black pepper jus
Cauliflower + macadamia + mint + verjus
Frites
Butter lettuce + radish + herbs
Watermelon granita + exotic fruits + passion fruit curd

\$110PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Sourdough + marinated olives
Gruyere cheese donuts
Scallop + sauccison sec + sauce verte
Appellation oysters + mignonette + lemon
Shishito peppers + French spiced salt + lime
Braised beef short rib + black pepper jus
Roast chicken + garlic + lemon
Cauliflower + macadamia + mint + verjus
Frites
Butter lettuce + radish + herbs
Watermelon granita + exotic herbs + passion fruit curd
Brown butter mousse + rhubarb + rosemary crumble

\$150PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Sourdough + marinated olives
Siberian caviar bump + frozen belvedere
Gruyere cheese donuts
Appellation oysters + mignonette + lemon
Scallop + sauccison sec + sauce verte
Shishito peppers + French spiced salt + lime
Dry aged rib eye steak + condiments
Roast chicken + garlic + lemon
Cauliflower + macadamia + mint + verjus
Frites
Butter lettuce + radish + herbs
Watermelon granita + exotic fruits + passion fruit curd
Brown butter mousse + rhubarb + rosemary crumble

LOOKING FOR SOMETHING ELSE?

DOES YOUR GROUP HAVE THEIR HEART SET ON A MENU NOT LISTED ABOVE OR SOMETHING A LITTLE DIFFERENT?? WE CAN HELP!

CHAT WITH OUR EVENTS TEAM ABOUT HOW WE CAN CREATE A SPECIAL MENU TAILORED SPECIFICALLY TO YOUR EVENT.