

Foveaux welcomes corporate events and are able to provide for private dining and room hire.

We can cater for groups sized up to 50 people.

The dining room can be converted to suit different occasions with a large board room available.

Our menu can range from a six course tasting menu or a reduced a la carte menu.

We are also able to tailor the menu to your needs or to create a themed menu based on the event that you have planned.

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## **REDUCED 3 COURSE A LA CARTE MENU**

### **ENTREES \$23**

Soused tommy rough, vongole, white gazpacho, yellow capsicum butter, parsley and toast

OR

Buffalo ricotta cannoli, cucumber, tomato, olive and provencal herbs

### **MAINS \$35**

Herb baked leather jacket, braised rabbit, lettuce, peas and green olive puree

OR

Cured and smoked lamb rump, liver puree, greens, garlic and puffed spelt

### **SIDES \$8 each**

Mixed green salad with extra virgin olive oil and lemon

Potato puree

Green beans with confit garlic, oregano and lemon

### **DESSERTS \$16**

Ginger sponge, carrot marmalade, cream cheese ice cream and walnut powder

OR

Strawberry parfait, pistachio wafers, peppermint tea jelly and strawberry sorbet

## **TASTING MENU**

### **6 COURSES \$80**

Soused tommy rough, vongole, white gazpacho, yellow capsicum butter, parsley and toast

Caramelised pigs head and black pudding terrine, crunchy breaded ears, apple, celery, breakfast radish and red wine paint

Herb baked leather jacket, braised rabbit, lettuce, pea and green olive puree

Cured and smoked lamb rump, liver puree, greens, garlic and puffed spelt

Salad of pineapple, milk sorbet and macadamia nut praline

Strawberry parfait, pistachio wafers, peppermint tea jelly and strawberry sorbet

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Our staff are experienced in running events and has worked on weddings, corporate lunches, media events and product launches. We are always open to your suggestions.

The minimum spends for the restaurant are:

Tuesday & Wednesday evening: \$3000

Thursday evening: \$4000

Friday evening: \$6000

Saturday evening: \$7500

Please contact Paola for further details [paola@foveaux.com.au](mailto:paola@foveaux.com.au)