

# Gusto

Private Room and group booking over 12-14 people

Our french farmhouse style inspired dining room can accommodate any function from 12 to 36 people (minimum spend applies on weekends) anything over Gusto main restaurant can be privatised.

You are required to dine from one of our set menu, note that we can cater for any dietary requirements.

Lunch from \$60pp

Dinner From \$85pp

A 10% gratuity will be added to the final bill for every table over 12 people





# MENU A

## LUNCH ONLY \$60



### To start optional extra \$4pp

Hot baguette and caramelised onion butter

### Entrees to share in the middle of the table

**Tempura tiger prawns**, green mango & papaya, pomelo, namjim

**Shallot tart tatin**, thyme, apple, balsamic dressing, roasted roots vegetables


**Moya chicken liver pate**, crusty bread, onion jam and cornichons.

### Mains to Choose From

**Housemade potato & ricotta gnocchis**, mixed wild mushrooms, hazelnut, gorgonzola, sage butter

**Fish du jour**, apple & celeriac puree, asparagus, spinach, kipflers potatoes, mussels mariniere

**Duck a l'orange**, confit duck leg, celeriac puree, apple, watercress, asparagus





# MENU B

\$85

## To start

Hot baguette and caramelised onion butter

## Entrees to share in the middle of the table

**Roasted pumpkin and stracciatella cheese**, walnut, sage, thyme butter

**Yellowfin Tuna Sashimi**, lychee, cucumber, avocado, chilli, coriander

**Crispy confit duck spring rolls**, red thai curry sauce

## Mains to Choose From

**Housemade potato gnocchi**, wild mushrooms, gorgonzola, hazelnuts, sage butter

**Fish du jour**, apple & celeriac puree, asparagus, spinach, kiplers potatoes, mussels marinere

**Duck a l'orange**, confit duck leg, celeriac puree, apple, watercress, asparagus

**Mooloolaba prawn and garlic Ravioli**, diced tomato, lemon butter sauce

**Grilled SK. Kidman Eye Fillet**, green beans, french fries, bearnaise sauce

Mesclun salad, french vinaigrette

## Desserts to Choose From

**Warm Chocolate Fondant**, toffee and butterscotch ice cream, chocolate soil

**Bread and butter pudding**, creme anglaise, vanilla bean ice cream

**Pavlova**, lemon myrtle mascarpone cream, rhubarb, pistachio praline

**Fromager d'Affinois**, Crackers, fruit breads and fruit





# MENU

## EXTRAVAGANZA

### A \$95 PP

#### **To start**

Blinis with smoked salmon and lemon

Seared scallop, carrot, orange, cardamom puree, hazelnuts

#### **Entrees to share in the middle of the table**

**Yellowfin Tuna Sashimi**, lychee, cucumber, avocado, chilli, coriander

**Crispy confit duck spring rolls**, red thai curry sauce

**Zucchini flower**, filled with lemon, sage and ricotta, mature pecorino grated

#### **Mains to Share**

**Slow braised whole lamb shoulder**, lamb jus and salsa verde

**Crispy skin baby barramundi**, lemongrass & coconut dressing, tamarind, fresh herbs


**Roasted smashed potatoes**

**Brocolini and beans**, nut brown butter, toasted flaked almonds

**Roasted dutch carrots**, eggplant hummus, mint and pine nuts

#### **To finish**

Selection of three cheeses with bread, crackers and fruits





# MENU

## EXTRAVAGANZA

### B \$95PP

#### **Baguette**

#### **Entrees to share in the middle of the table**

**Yellowfin Tuna Sashimi**, lychee, cucumber, avocado, chilli, coriander

**Crispy confit duck spring rolls**, red thai curry sauce

**Zucchini flower**, filled with lemon, sage and ricotta, mature pecorino grated

#### **Mains to Share**

**Slow braised whole lamb shoulder**, lamb jus and salsa verde

**Crispy skin baby barramundi**, lemongrass & coconut dressing,  
tamarind, fresh herbs

**Roasted smashed potatoes**

**Broccolini and beans**, nut brown butter, toasted flaked almonds

**Roasted dutch carrots**, eggplant hummus, mint and pine nuts

#### **To finish alternate drop**

**Bread and Butter pudding**, creme anglaise, vanilla bean ice cream

**Warm chocolate fondant**, butterscotch ice cream and toffee

Cheese selection to share





# ALTERNATE DROP MENU \$82PP

## **To start**

Hot baguette and caramelised onion butter

## **Entrees to share in the middle of the table**

**Roasted pumpkin and stracciatella cheese**, walnut, sage, thyme butter

**Yellowfin Tuna Sashimi**, lychee, cucumber, avocado, chilli, coriander

**Crispy confit duck spring rolls**, red thai curry sauce

## **Mains Alternate Drop**

**Pan seared fish du jour**, apple & celeriac puree, asparagus, spinach, kipflers potatoes, mussels mariniere


**Grilled SK. Kidman Eye Fillet**, green beans, french fries, bearnaise sauce

Mesclun salad, french vinaigrette

## **Desserts Alternate drop**

**Warm Chocolate Fondant**, toffee and butterscotch ice cream, chocolate soil

**Bread and butter pudding**, creme anglaise, vanilla bean ice cream



# Gusto

## Drinks Package

PLEASE SELECT ONE OF THE FOLLOWING:

### ESTATE

\$65 PP (3 HRS) \$55 PP (2 HRS)

**Wine:**

Zilzie Prosecco, King Valley  
Zilzie Sauvignon Blanc, King Valley  
Lez artz rose, provence  
Johnny Q shiraz, Barossa Valley

**Soft Drinks:**

Soft drinks (coke range, lemonade & ginger beer)  
Sparkling water

**Beers:**

Peroni  
Hahn Light



### PREMIUM

\$75 PP (3 HRS) \$65 PP (2 HRS)

**Wine:**

Ruggeri Prosecco, Italy  
Bloom Sauvignon Blanc, Marlborough NZ  
River Estate Chardonnay, Wrattongbully SA  
Artea Rose Provence FR  
Golding Pinot noir, Picadilly Valley  
The Curator Shiraz, Barossa SA

**Soft drinks:**

Soft drinks (coke range, lemonade & ginger beer)  
Sparkling water

**Beers:**

Peroni  
Hahn Light

**House spirits**



### EXTRAVAGANZA

\$120 PP (3 HRS)

**Wine:**

Palmer and Co, Reims FR  
Kalterner Kellerer Pinot grigio, Alto Adige  
Domaine Emmanuelle Bekkers Petit Chablis, FR  
Chateau Peyrol Cote de Provence rose, FR  
Chard Farm Mata au pinot noir, Central Otago  
Skilogallee basket pressed shiraz, Clare valley SA

**Beers:**

Heads of Noosa Japanese lager on tap  
Heads of Noosa mid strength on tap

**Soft drinks:**

Soft drinks (coke range, lemonade & ginger beer)  
Sparkling water

**House spirits**

Select 3 Cocktails and 1 mocktail from our main list