
The Still House

Piggy Menu

Canapé

Appellation Sydney rock oysters shucked in front
of your guests

Banquet of Entrées

Queensland prawns with kataifi pastry,
preserved lemon, sumac, pomegranate & salt cod
fritters

Buffalo mozzarella, heirloom tomatoes, basil
,white anchovies, pepitas
& aleppo pepper

Carpaccio of grass-fed beef, gin salt & vinegar
tapioca wafers, capers
& parmesan

Banquet of Mains

Whole roast local free-range suckling pig carved
at your table by our chef served with:

Crushed roasted chats, pumpkin, sweet potato,
honey & pepitas

Organic polenta, woodfire mushrooms, truffle
pecorino
& hazelnut crème fraîche

Broccolini with hazelnut praline

Salad of baby beets, feta, walnuts & verjus
vinaigrette

Apple relish & jus

Cheese

Comte, Fourme D'Ambert, oat, cake, quince &
muscatels
