

The Masquerade Menu

The Masquerade Menu will deceive your eyes and question your tastes buds, oxtail presenting itself as a tomato, quail posing as a roast chicken, dessert pretending to chips and eggs and an entire BBQ concealed in a burger, all is not what it appears!

Festival Dish: 30.0

Quail stuffed with chicken on roasted vegetables, with a tomato, red wine and balsamic sauce NF

FOR 3 COURSES 55.0

Entree: Red wine-braised oxtail in a roasted tomato NFGF

Festival Dish: Quail stuffed with chicken on roasted vegetables, with a tomato, red wine and balsamic sauce NF

Dessert: Apple cinnamon wedges, set vanilla crème, toasted marshmallow and plumb semifreddo VPescGF

Beverages:

Johner Estate Chardonnay 2016 11.0

Garage Project Fugazi 7.0

Mela Apple Juice 5.0

BURGER

\$20 / WITH BEER \$26

The Local: Southern Louisiana-style smoked brisket with jalapeño slaw, gouda and ght spicy BBQ sauce in a Greytown French Baker bun, with fries NFV

Garage Project beer match: Fugazi

