

SET PRICE MENU

\$100 p/p including your choice of:

ENTRÉE/ MAIN & DESSERT or replace a course with a COCKTAIL

LES ENTRÉES

SOUFFLÉ AUX FROMAGES V GF

Twice cooked three cheese soufflé

SOUPE À L'OIGNON

French onion soup with Port and egg yolk liaison and Gruyère croutons

NOIX DE SAINT-JACQUES AU POTIRON GF DF

Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

RILLETTES D'ANGUILLES FUMÉES GF

Smoked eel pâté, apple and cucumber carpaccio, celery and horseradish mascarpone

TARTE AUX CHÈVRE, THYM ET TOMATES RÔTIES V

Roasted tomato, thyme and French goat cheese tart topped with rocket leaves

RISOTTO À LA BETTERAVE VG GF DF

Risotto with roasted beetroot, vegan feta, tahini, honey and crispy wasabi peas

PARFAIT DE FOIE DE CANARD EN PETIT POT (GF if served with GF bread)

Duck liver parfait with French baguette Melba toast, cornichons and grape chutney

ESCARGOTS BOURGUIGNONS GF 1dz

Traditional French snails in garlic, parsley and Brandy butter

STEAK TARTARE entrée OR main DF (GF if served with GF bread)

"I recall Margaret Fulton lecturing me in the 1980's on how important it was to hand chop beef for Steak Tartare" so we do and serve it (raw) with condiment and toasted French baguette

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries with aioli \$13.00 V GF

PURÉE DE POMMES DE TERRE, potato mash with lashings of cream and butter \$13 V GF

HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard \$13 GF V

SALADE VERTE, Mixed leaf salad with French échalots dressing V GF \$10

Vegetarian V Vegan VG Gluten free GF DF dairy free

LES PLATS DE RESISTANCE

TOURTE A LA RATATOUILLE VEGAN GF

Ratatouille, tofu and vegan cheese pie, green salad and balsamic reduction

TAGINE DE SOURIS D'AGNEAU GF DF

Junee Gold lamb shank tagine, date, pomegranate, pistachio, mint salad served with Dukkah dusted kumara wedges

CANARD EN CROÛTE

Duck and Pinot Noir pie with melted brie under a puff pastry crust

VIVANEAU A L'INDOCHINE GF DF

Baked whole baby snapper, soy, ginger, chili, garlic, eschalots and sesame seeds

PAUPIETTE DE SAUMON FLORENTINE GF

Poached Atlantic salmon roulade stuffed with prawn mousse, served on wilted spinach with steamed potato and Riesling beurre blanc

JOUE DE BOEUF BRAISÉE GF

Braised beef cheeks, red wine sauce with a touch of dark chocolate and chilli, served with Vichy carrots and potato rosti

CASSEROLE DE LAPIN À LA BIÈRE BLONDE

Wild rabbit casserole with 1664 Kronenbourg beer, onion, garlic, leek and celery mirepoix, with a touch of Dijon mustard and cream, served on top of fresh pappardelle

ONGLET A L'ÉCHALOTE GF

While the hanger steak might be a lesser-known cut of beef in Australia, the French have been enjoying onglet aka hanger steak, since the mid-1900s. We serve it with caramelised shallots cooked in red wine vinegar and butter and potato Boulangère

CHATEAUBRIAND SAUCE AU POIVRE POUR DEUX GF

Beef tenderloin for TWO to share, wrapped in prosciutto, with pepper sauce, potato mash and green beans

LES DESSERTS

- BELGIAN CHOCOLATE MOUSSE, Claire's Grandma recipe served with macaron GF
- LEMON MERINGUE: meringue, curd, ginger & lemon espuma, candied lemon zest GF
- CREME BRULÉE with French macaron GF
- FRENCH FLAN PATISSIER with apricots marinated in Armagnac and miso glaze
- BLOOD ORANGE SORBET with a shot of Vodka and Persian fairy floss GF
- ASSIETTE DE FROMAGES : Brie, Fourme d'Amber, Chèvre and Comté