

SET PRICE MENU

\$100 P/P INCLUDING YOUR CHOICE OF:

ENTRÉE, MAIN, DESSERT OR COCKTAIL (OR GLASS OF WINE), ENTRÉE, MAIN OR COCKTAIL (OR GLASS OF WINE), MAIN, DESSERT

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 crouton

NOIX DE SAINT-JACQUES DU BARRY GF

Roasted scallops with cauliflower sabayon, micro herbs and crispy leeks

DOMÉ DE SAUMON FUMÉ GF

Smoked salmon, French goat cheese mousse, cucumber, avocado, chives and Tobiko

TARTE AUX CÈPES ET MORILLES V

Wild mushroom tartlet topped with a poached egg and crispy Enoki

RISOTTO AU POTIRON VG GF

Winter risotto with roasted pumpkin, saffron, pine nuts and crispy sage

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 / main (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 \$10.00 V GF

PURÉE DE POMMES DE TERRE: Potato mash with lashings of cream and butter \$10 V GF

HARICOTS VERTS À LA MOUTARDE: Sautéed green beans with grain mustard \$10 V GF

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

Vegetarian V Vegan VG Gluten free GF

LES PLATS DE RESISTANCE

GRATIN DE MACARONIS AU FROMAGE ET TRUFFE VEGAN

Vegan Mac and Cheese, topped with black truffle slices

CARRÉ D'AGNEAU BARIGOULE GF

June Gold lamb rack (cooked pink), celeriac purée, braised artichoke, échalots and Roma tomatoes served with reduced lamb jus

CANARD EN CROÛTE

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

BOUILLABAISSE DE MARSEILLE GF

Traditional fish stew with cod, mussels, pipis and prawns with crouton and rouille

FILET DE SAUMON AU MISO GF

Baked Tasmanian salmon fillet marinated in miso, served with braised eggplant, wild rice, topped with yuzu mayonnaise and crispy wasabi peas

BOEUF BOURGUIGNON GF

Braised beef short rib, red wine sauce with a touch of dark chocolate and chilli, served with Dutch carrots and gratin Dauphinois

CHATEAUBRIAND BÉARNAISE POUR DEUX GF

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

CHOUROUTE GARNIE POUR DEUX GF

Braised sauerkraut topped with a whole pork knuckle, sliced Kransky, Frankfurt sausages and steamed potatoes served with Dijon mustard (to share for 2 people)

TOURNEDOS ROSSINI

Beef fillet on a brioche crouton, topped with foie gras mousse and Madeira and truffle jus

(Our grass-fed beef is from Greenham organic farm in Tasmania)

LES DESSERTS

- WHITE CHOCOLATE & RASPBERRY MOUSSE with chocolate ice cream GF
- BELGIAN CHOCOLATE, ORANDE AND GRAND MARNIER GÂTEAU VG
- CREME BRULÉE with French macaron GF
- APPLE TARTE TATIN with crème fraîche
- BLOOD ORANGE SORBET with a shot of Grey Goose vodka and Persian fairy floss GF
- ASSIETTE DE FROMAGES: Camembert, Fourme d'Amber, Chèvre and Comté with grape chutney and melba toast