

CABARET MENU

CHOOSE AN ENTREE AND A MAIN, THE DESSERT IS A DEGUSTATION PLATE WITH THE 5 MINI DESSERTS
FOR A LITTLE EXTRA CHOOSE A SIDE DISH

SPECIAL COCKTAILS \$23

. LE FRENCH MARTINI:

Vodka, framboise liquor, pineapple juice, a touch of lime and a few drops of Peychaud's bitters

. L'IRLANDAIS:

Spiced Jamieson whisky, Chartreuse Jaune, Ginger liquor and a touch of Lemon

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

DOME DE SAUMON FUMÉ GF

Smoked salmon dome, with potato and egg salad, avocado and red pepper coulis

TARTE AUX CHAMPIGNONS V

Sauteed wild mushrooms and Comté tart

RISOTTO AU POTIRON VG GF

Risotto with roasted pumpkin, pine nuts, crispy sage and cashew cheese

PARFAIT DE FOIE DE CANARD (GF if served with GF bread)

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

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries with aioli GF V \$13

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

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

Vegetarian V Vegan VG Gluten free GF DF dairy free

LES PLATS DE RESISTANCE

COUSCOUS DE LEGUMES MAROCAIN VEGAN GF

Moroccan style roasted vegetable with hummus, couscous and Harissa

NOISETTE D'AGNEAU A LA PROVENÇALE GF DF

Junee Gold lamb rump, with roasted garlic, olive, grape tomato and rosemary
Served with duck fat chat potatoes

CANARD EN CROÛTE

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

FILET DE SAUMON AU MISO GF DF

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

PAUPIETTE DE POULET FLORENTINE GF

Thirlmere chicken Maryland stuffed with spinach farce served with creamy polenta and sorrel sauce

POITRINE DE PORC AUX LENTILLES GF DF

Pork belly with Puy lentils and beetroot glaze

BOEUF BOURGUIGNON GF DF

Beef braised in red wine with Dutch carrots, baby onion and smoked bacon lardons

LE DESSERT:

- BELGIAN CHOCOLATE MOUSSE GF
- LEMON MERINGUE TARTLET
- CREME BRULÉE GF
- MACARON GF
- SALTED CARAMEL ECLAIR