

DINNER BY SUNSET

Tuesday's to Thursday's from 5.30pm & in by 6.15pm

MENU

Entrees – choice of

Brandade salted cod stuffed crispy zucchini flower, red peppers salad & aioli

Scallops mousseline, sautéed lentils du Puy & lobster bisque

Guinea-fowl & foie gras terrine, prune & apple puree, baby gherkins, crispy baguette & brioche

New season asparagus salad, the fried egg, spiced carrot puree & goat cheese vinaigrette

The onion soup Alsace style with beer & house made duck sausage, croutons & gruyere

Mains – choice of

Today's market fish, soft polenta, Spring vegetables, "Grenobloise" baby capers & lemon

The famous sand crab lasagne with a creamy crustacean sauce

Free range Duck confit "Cassoulet", Paimpol white beans & vegetable mirepoix

Romain's deboned oxtail braised 72hours with Shiraz, pomme mousseline & mushroom ragout

Angus beef sirloin 150 days grain fed chargrilled, pomme frites, Béarnaise sauce - supplement 7.0

Add the Last Black Truffle from Manjimup WA on your main 12.0

Desserts – choice of

Crème brûlée with Papua New Guinea vanilla bean, cassonade crispy pastry

Warm profiteroles, white chocolate crunch ice cream & hot chocolate sauce

Floating Island, oeuf a la neige, anglaise, salted caramel iced parfait

New season Camarossa strawberries, French brioche toast, iced strawberry parfait

Two farmhouse cheeses, apple & baguette & lavosh

Sides

Baguette & Lutèce truffle butter 8.0

Pomme frites 9.0 - Mixed salad leaves 9.0 – Petits pois Française 9.0- Cauliflower Polonaise 9.0

Full A La Carte Menu Available

The 3 Course Dinner 58.0 per person

Public Holiday 10% surcharge

Menu subject to market availability & changes weekly – Gluten free & vegetarian options available

Table of 8 maximum – For larger tables call the Function Manager on 07 3161 1858