

## SPRING TASTING MENU & THE BLACK TRUFFLE SEASON FROM MANJIMUP

### **Première assiette**

Alsace tart "Flammekueche" with crème fraîche, onion, speck

### **Deuxième assiette**

Duck foie gras Royale, sautéed deep sea scallop, Port jus

### **Troisième assiette**

The sand crab lasagne with a creamy crustacean sauce

### **Quatrième assiette choice of**

Slow roasted free-range half duck a l'orange, duck fat potato, peas française, spiced orange sauce

Today's fish on low temperature, soft polenta, white asparagus & roasted macadamia

Black Angus beef "Chateaubriand" chargrilled, potato mousseline, mushroom ragout for 2 pers

### **Cinquième assiette, les desserts (to order in advance)**

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Apple tart "fine", vanilla bean ice cream, semi whipped cream

Today's Pastry chef soufflé with ice cream

Two farmhouse French cheeses, baguette, lavosh, apricots macerated with saffron

*The Tasting Menu min 2 persons 98.0 & 148.0 with matching wines*

*Add the black truffle on your course 12.0*

*The Tasting Menu with the Black Truffle 120.0 & 170.0 with matching wines*

*Vegetarian Tasting menu 5 courses 83.0*

# SPRING MENU

## Hors d'œuvres

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraiche, onion & speck 16.0 & the Black truffle 26.0

Crispy Yamba king prawn cutlet with sage leaf in crispy pastry & green sauce ea 9.0

Escargots in their shells, parsley & garlic butter, baguette mouillettes 6ea 22.0

Duck liver parfait with Cognac, crispy baguette croutons 18.0

## Première Assiette - First Course

The sand crab lasagne with a creamy crustacean sauce 28.0

Sautéed deep sea scallops, fresh pasta, parmesan & the black truffle 32.0

Steak tartare, hand cut raw Black Angus beef sirloin & all the trimmings 23.0

Assiette de Charcuterie; terrine "Campagne", the free range chicken & foie gras, duck rillettes, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 28.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 19.0

White asparagus salad, the fried egg, baby cos, truffle vinaigrette 19.0

Pan-fried duck foie gras, sautéed apple, white asparagus, truffle vinaigrette 45.0

## "Les Cocottes" en entrees

Western Australian scampi tail, potato gnocchi, peas, roasted chestnut & sage 29.0

Tripes "a la Mode", vegetable mirepoix, trotters & apple braised with Brandy "my mother Claire's recipe" 19.0

**Add the Black Winter Truffle from Manjimup WA the last of the season on your entree 12.0**

# SPRING MENU

## Deuxième Assiette - Main Course

White Rocks veal TBone oven roasted, potato "Truffade", beanettes, morel mushroom jus 45.0

Black Angus beef "Chateaubriand" 150 days grain fed chargrilled, potato puree, mushroom ragout - for 2 pers 98.0

Black Angus beef sirloin 150 days grain fed chargrilled, pommes frites & Béarnaise or pepper sauce 44.0

Lamb shoulder deboned & braised 18 hours with red peppers "une piperade classic 36.0

Free range half duck a l'orange, duck fat potato, peas Française, spiced orange sauce 44.0

Today's fish on low temperature, soft polenta, white asparagus & roasted macadamia 38.0

The famous sand crab lasagna with a creamy crustacean sauce 42.0

## "Les cocottes" en deuxième assiette

Western Australian scampi tail, potato gnocchi, peas, roasted chestnut & sage 44.0

Tripes "a la Mode", vegetable mirepoix, pigs trotters & apple braised with Brandy "my mother Claire's recipe" & duck fat potato 35.0

**Add the Black Winter Truffle from Manjimup WA the last of the season on your main 12.0**

## Accompagnements

Mixed salad leaves 9.0 - Hand cut pomme Frites 9.0 - Pomme mousseline 9.0

Peas à la Française en "cocotte" 9.0 - Cauliflower "Polonaise" gratin 9.0

Vegetarian menu available - Menu subject to market availability - One bill per table

Tuesday's BYO Wine only 10.0 per person - Public Holiday surcharge 10%

# SPRING MENU

## Les Desserts

Apple tart "fine", vanilla bean ice cream, semi whipped cream 16.00

"Brioche truffée" pan-fried brioche with truffle & Camarossa strawberries iced parfait 15.0

Crème brûlée with Papua-New Guinea vanilla bean & cassonade crispy pastry 12.0

Floating island "oeuf à la neige traditionnel", vanilla sauce "comme une anglaise" 12.0

Today's Pastry chef soufflé & ice cream (preferable to order in advance - 20 minutes waiting time) 17.0

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce 16.0

Crêpes Suzette flambées Grand-Marnier on your table, citrus jus, blood orange sorbet - min 2persons 17.0 per pers.

*The Pastry opens the Paradise doors to the magical sweetness of the sugar,  
where twice a day you can find the taste of your childhood.....*

*- Romain Bapst*

## Les Fromages de France - served with baguette & lavosh

Comte cow's milk hard cheese Jura with pear & red wine caramel 12.0

Lingot d'Argental triple cream, cow's milk- Rhone-Alps, apricots macerated with saffron 15.0

Morbier, semi-soft cow's milk, with a line of blue, Jura, apple compote 12.0

Roquefort Papillon, sheep's milk, blue mould, Aveyron - pear & red wine caramel 15.0

Two cheeses 24.0 - Three cheeses 35.0

## Dessert Wine 375ml

2009 Monbazillac Cuvée du Château Grande Maison - Monbazillac	500ml		85
2015 Muscat de Beaumes de Venise - Delas - Rhône Valley	375ml		40
2010 Vouvray Moelleux Domaine Pichot - Le Marigny - Loire Valley	750ml	By the Glass 10	70
2009 Sauternes Le Tertre du Lys D'Or « Cuvée d'Exception, St Loubes - Gironde	750ml	By the Glass 17	118
2014 Sauternes Le Tertre du Lys D'Or « Cuvée d'Exception, St Loubes - Gironde	375ml		70
2013 Sauternes Château Carmes de Rieussec, Fargues Sauternes	375ml		110
2006 Sauternes Château Giraud 1er Grand Cru Classe en 1855 - Sauternes	375ml		155
2007 Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes	375ml		560
2012 Marsanne Cane Cut Château Tahbilk - Nagambie VIC	500ml		44