

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 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

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 with porcini mushrooms 24.0
- 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, truffle & porcini puree 29.0
- 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

- Moreton Bay bug 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 96.0

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

Hare a la Royale, deboned stuffed with porcini & braised 36 hours with Syrah, beetroot & horseradish puree 42.0

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

Moreton Bay bug 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

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 12.0

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