

## SPRING SPECIAL LUNCH MENU

Tuesday's to Saturday's

**2 courses & a glass of wine 45.0 - 3 courses & a glass of wine 52.0**

*The sommelier's selection of Sparkling, Sauvignon Blanc or Shiraz*

### Entrees – choice of

Seafood & lobster chowder, chipirons squid, prawn & aioli

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

Ham terrine Burgundy style, seeded mustard dressing, crispy baguette

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

### Mains – choice of

Today's market fish "Bourride", the white bouillabaisse, potato & vegetable "Aioli"

The famous sand crab lasagne with a creamy crustacean sauce

Confit duck & speck with Paimpol cassoulet beans & mirepoix, red wine jus

Black pork fillet slow roasted, red cabbage with apple & pomme mousseline

Grain fed Angus beef sirloin chargrilled, pomme frites, Bearnaise sauce - supplement 7.0

### Desserts – choice of

Crème brûlée with vanilla bean, cassonade crispy pastry

"Les oeufs à la Neige" the Floating Island, anglaise, iced parfait

Chocolate Gianduja Marquise, semi whipped cream & hazelnut ice cream

Two farmhouse cheeses, apricot chutney, baguette & lavosh

### Sides

Baguette & Lutèce truffle butter 9.0

Pomme frites 9.0 - Cauliflower Polonaise 9.0

Full A La Carte Menu Available - Public Holiday 10% surcharge

Menu subject to market availability – Gluten free & vegetarian options

Table of 8 maximum– For larger tables call the function manager 3161 1858