

## AUTUMN 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

King prawn mousseline, baby spinach, du Puy lentils, lobster bisque

House cured Ora King salmon with Gewürztraminer, baby cos salad

Terrine Campagne & rillettes, fig & onion chutney, crispy baguette & brioche

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

Herb crumbed lamb brains, sauce gribiche with baby gherkins, beanettes salad

### Mains – choice of

Today's market fish on low temperature, parmesan soft polenta French shallot butter sauce

The famous sand crab lasagne with a creamy crustacean sauce

Black pork fillet "Tournedos" oven roasted with thyme, quinoa with citrus & cinnamon

Free range duck confit roasted, parsnip puree, mushroom, red wine jus

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

### Desserts – choice of

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

French Marquise Jivara chocolate, cherry sauce, white chocolate crunch ice cream

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

Two farmhouse cheeses, apple & baguette & lavosh

### Sides

Baguette & Lutèce truffle butter 9.0

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

Full A La Carte Menu Available

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

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