

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

House cured & marinated 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

Scampi mousseline, quinoa with citrus & cinnamon, scampi sauce

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

Free range duck confit roasted with thyme, sautéed lentils du Puy ragout

Romain's famous oxtail 72 hours braised with Shiraz, root vegetable purée, mushroom, red wine jus

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

Desserts – choice of

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

Warm profiteroles with vanilla ice cream, hot chocolate sauce

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