

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

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

Salad Lutèce, comme Caesar Ritz, the fried egg, spiced carrot

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, quinoa with citrus & cinnamon, French shallot butter sauce

The famous sand crab lasagne with a creamy crustacean sauce

Romain's famous Wagyu oxtail braised 72 hours with shiraz, mushroom ragout, potato mousseline

Free range duck confit roasted, parmesan soft polenta, 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

Apple tart Alsace style, semi-whipped cream, Bergamot de Nancy 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