

AUTUMN TASTING MENU

Première assiette

Alsace tart "Flammekueche" with crème fraîche, onion, speck & ceps mushroom

Deuxième assiette

Duck foie gras Royale, sautéed WA scampi, Port jus

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Slow roasted free-range duck, sweet potato puree, cherries confits, spiced duck jus

Today's market fish on low temperature, quinoa blinis, beurre Nantais, red peppers & lemon puree

Farmed white rabbit braised with ceps & prunes, goat cheese gnocchi, sweet garlic, beanettes

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

The 4 Course Lobster menu 99.0 – see availability & menu with your waiter

AUTUMN MENU

Hors d'œuvres

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraîche, onion & speck 16.0 & the Black truffle 27.0

Snails in their shells with a parsley & garlic butter, bouillon "Alsace style" 6ea 21.0 - 12ea 39.0

Crispy Yamba king prawn cutlet with sage leaf in brik pastry & green sauce ea 9.0

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 Tasmanian scallops "The Queenies", fresh pasta & the black truffle 36.0

House cured Ora King salmon with finger lime caviar, potato & baby leek salad 23.0

Steak Tartare hand cut raw Black Angus beef sirloin & all the trimmings, crispy pomme gaufrettes 22.0

Assiette de Charcuterie; terrine "Campagne", the free range chicken & foie gras, duck rillettes, duck parfait, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 28.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 19.0

"Les Cocottes" en entrees

New season Western Australian scampi tail, potato gnocchi, peas, roasted chestnut & sage 29.0

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Deuxième Assiette - Main Course

Today's market fish on low temperature, quinoa blinis, beurre Nantais, red peppers & lemon puree 38.0

The famous sand crab lasagna with a creamy crustacean sauce 42.0

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

Romain's famous pigs trotters mustard crumbed, pomme mousseline, endive & watercress salad 38.0

Farmed white rabbit braised with ceps & prunes, goat cheese gnocchi, sweet garlic, beanettes 38.0

Slow roasted free-range half duck, sweet potato puree, cherries confits, spiced duck jus 44.0

"Les cocottes" en deuxième assiette

New season Western Australian scampi tail, potato gnocchi, peas, roasted chestnut & sage 45.0

Coral trout, sea scallop, & King prawn "Bouillabaisse", pain grillé & saffron aioli "rouille" 42.0

Please enjoy the Last Périgord Black truffle Melanosporum on your main 30.0

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%

AUTUMN MENU

Les Desserts

- Today's Pastry chef soufflé & ice cream (preferable to order in advance - 20 minutes waiting time) 17.0
- Apple tart "fine", vanilla bean ice cream, semi whipped cream 16.00
- "Café gourmand"; your coffee & pastry chef's petits fours selection 16.0
- 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
- 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 14.0
- Morbier, semi-soft cow's milk, with a line of blue, Jura, apple compote 12.0
- Roquefort Papillon, sheep's milk, blue mould, Aveyron - France 15.0
- Two cheeses 24.0 - Three cheeses 35.0

Dessert Wine

2006 Sauternes Château Giraud 1er Grand Cru Classe en 1855, Sauternes France			155
2013 Sauternes Carmes de Rieussec, Sauternes France			98
2004 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes France			360
2007 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes France			860
2016 Muscat de Petits Grains Clos Bagatelle St Chinan - France	750ml	Glass 10.0	75
2011 Botrytis Terre à Terre Wratttonbully SA			48
2012 Marsanne Cane Cut Château Tahbilk – Nagambie VIC	500ml		48
2007 Sauternes Le Tertre du Lys D'Or « Cuvée d'Exception, St Loubes - Gironde – France	Bottle 750ml	Glass 17.0	118