

AUTUMN TASTING MENU

Première assiette

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

Deuxième assiette

King prawn "Mousseline", warm foie gras & lemon butter sauce

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Slow roasted free-range duck a l'orange, peas Française, potato gratin

Today's market fish on low temperature, crispy zucchini flower with Carnaroli risotto, broccolini, red peppers "piperade"

Farmed white rabbit braised with ceps & prunes, gnocchi, sweet garlic & beanettes, thyme jus

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 fraiche, onion & speck 16.0 & porcini ceps mushroom 25.0

Snails in their shells with a parsley & garlic butter, bouillon "Alsace style" 6ea 21.0 - 12ea 38.0

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

Duck liver parfait with Cognac, crispy baguette 18.0

Première Assiette - First Course

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

Assiette de Charcuterie; terrine "Campagne", the pork cheeks & 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

Sautéed Tasmanian scallops "The Queenies", fresh pasta & the girolles & ceps mushroom 35.0

The sand crab lasagne with a creamy crustacean sauce 28.0

"Les Cocottes" en entrees

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

AUTUMN MENU

Deuxième Assiette - Main Course

Today's market fish on low temperature, crispy zucchini flower with Carnaroli risotto, broccolini, red peppers "piperade" 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 & two pepper sauce 44.0

WA White Rocks Veal T-Bone oven roasted with morels & mushroom ragout mushroom, pomme frites 49.0

Farmed white rabbit braised with ceps & prunes, gnocchi, sweet garlic & beanettes, thyme jus 39.0

Slow roasted free-range half duck a l 'orange, sautéed peas Française, potato gratin 44.0

"Les cocottes" en deuxième assiette

New season Western Australian scampi tail, potato gnocchi, peas, roasted chestnut & sage 48.0

Coral trout, sea scallop, & King prawn "Bouillabaisse", pain grillé & saffron aioli "rouille" 44.0

Accompagnements

Mixed salad leaves 9.0 - Hand cut pomme Frites 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 12.0

Morbier, semi-soft cow's milk, with a line of blue, Jura, apple compote 12.0

Bleu d'Auvergne, cow's milk, blue mould, Auvergne region -central France 12.0

Two cheeses 24.0 - Three cheeses 32.0

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			75
2011 Botrytis Terre à Terre Wrattonbully 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
2010 Vouvray Moelleux Domaine Pichot – Le Marigny – Loire Valley France	Bottle 750ml	Glass 10.0	48