

PRE-RUGBY GAME

The QLD Reds & Broncos Games from 5pm | Australia – Italy 24 June 2017 from 11am

Australia – New-Zealand Blendisloe Cup 21st October 2017 from 12pm all day

MENU

Première Assiette – First Course - choice of

Assiette charcuterie; terrine & duck pressée, pate, baby gherkins, onion & fig chutney, brioche toast

Crispy King prawns in Brik, "salade Russe", red peppers dressing

The famous sandcrab lasagne with a creamy crustacean sauce

Salad Lutèce "Comme Caesar Ritz", fried egg, house cured salmon with Sauternes

Deuxième Assiette - Second course - choice of

Slow roasted duck, peas française, crispy potato & orange sauce

Coral trout & scallops "bouillabaisse style, fennel, potato confit & aioli

Black Angus Oxtail braised 72 hours "Marengo", celeriac puree & mushroom ragout

Grain fed Angus beef of the day char grilled, pomme Ratte frites, béarnaise sauce

Les Desserts - choice of

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Floating island "oeuf a la neige", praline iced parfait "sauce anglaise"

Chocolate "Marquise", Bergamot ice cream & salted caramel sauce

Two farmhouse cheeses served with walnut bread, lavosh & apple & sherry chutney

Sides

Baguette with cultured butter, parmesan & truffle 9.0

Pommes Frites, parmesan & sage salt 9.0

Mixed salad leaves 9.0

Green peas a la française 9.0

Main & Dessert 52.0

Entrée & Main 60.0

3 Courses 70.0

Menu subject to market availability & changes weekly | Vegetarian option available

Reservations: T 07 3161 1858 – bookings@lutece.com.au