

## SPRING 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

Scallops mousseline, sautéed lentils du Puy & lobster bisque

Terrine campagne & duck rillettes, prune & apple puree, baby gherkins, crispy baguette & brioche

New season asparagus salad, cooked & raw, the fried egg, spiced carrot puree & goat cheese vinaigrette

The onion soup Alsace style with beer & house made duck sausage, croutons & gruyere

Alsace tart "Flammekueche", creme fraiche, onion & speck

### Mains – choice of

Today's market fish, soft polenta, Spring vegetables, "Grenobloise" baby capers & lemon

The famous sand crab lasagne with a creamy crustacean sauce

Braised free-range duck "Choucroute" juniper berries & mustard jus

Romain's deboned oxtail braised 72hours with Shiraz, potato mousseline & mushroom ragout

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

### Desserts – choice of

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

Warm profiteroles, white chocolate crunch ice cream & hot chocolate sauce

Floating Island, oeuf a la neige, anglaise, salted caramel iced parfait

Camarossa strawberries, French brioche toast, 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 - Public Holiday 10% surcharge

Menu subject to market availability – Gluten free & vegetarian options

Table of 8 maximum– For larger tables call the function manager 3161 1858