

SUMMER 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
Pheasant, pork cheeks & foie gras terrine, prune & apple puree, crispy baguette & brioche
House cured Ora king salmon, salad Lutèce comme Caesar Ritz, spiced carrot puree
The onion soup Alsace style with beer & house made duck sausage, croutons & gruyere
Crispy zucchini flower stuffed with parmesan risotto, tomato & rocket

Mains – choice of

Today's market fish, quinoa pilaf with orange & cinnamon, Summer vegetable & French shallot butter sauce
The famous sand crab lasagne with a creamy crustacean sauce
Slow roasted turkey breast "Ballotine", pomme mousseline, cranberry & apple chutney, spiced gluehwine jus
Roasted lamb sirloin, beanettes & sweet corn galette. lemon thyme jus
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
"Bûche de Noel" The French Jivara Chocolate Christmas log, cherry sauce, white chocolate ice cream
Floating Island, oeuf a la neige, anglaise, salted caramel iced parfait
Camarossa strawberries,, strawberry sauce, 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