

DINNER BY SUNSET

Tuesday's to Thursday's from 5.30pm & in by 6.15pm

MENU

Entrees – choice of

Lobster & scampi bisque with a fish & seafood medley, aioli crouton

Lamb brains herb crumbed, sauce gribiche, lentils & beanettes salad

Terrine "campagne" & duck rillettes, prune & apple puree, baby gherkins

Salad "comme Caesar Ritz", baby cos, house cured Ora King salmon, spiced beetroot puree & goat cheese vinaigrette

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

Mains – choice of

Today's market fish, potato confit, Winter vegetable & saffron rouille

The famous sand crab lasagne with a creamy crustacean sauce

Chargrilled free range duck breast, butternut puree & orange sauce

Black pork cheeks braised with sauerkraut Alsace style, house made sausage, juniper berries 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

Profiteroles with white chocolate crunch ice cream & hot chocolate sauce

Gâteau Bordelais with Sauternes, apple & prunes, green apple ice cream

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

Two farmhouse cheeses, apple & baguette & lavosh

Sides

Baguette & Lutèce truffle butter 8.0

Pomme frites 9.0 - Mixed salad leaves 9.0 – Petits pois Française 9.0- Cauliflower Polonaise 9.0

Add the new season black truffle on your entree or main 12.0

Full A La Carte Menu available

The 3 Course Dinner 58.0 per person

Menu subject to market availability & changes weekly – Gluten free & vegetarian options available

Table of 8 maximum – For larger tables call the Function Manager on 07 3161 1858