

DINNER BY SUNSET

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

MENU

Entrees – choice of

Tasmanian Petuna salmon house cured with Sauternes, fennel salad & crème fraiche

Yamba prawn mousseline, vegetable mirepoix, chipirons squid & lobster soup

Terrine duck confit & foie gras, pear & truffle chutney, brioche

Salad "comme Caesar Ritz", baby cos, the fried egg, spiced beetroot puree & goat cheese

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

Mains – choice of

Today's market fish Bourride "The white Bouillabaisse" potato confit & aioli

The famous sand crab lasagne with a creamy crustacean sauce

Cassoulet, braised duck, speck & Toulouse sausage, white beans, root vegetables mirepoix

Australia Wagyu beef oxtail deboned & braised 72 hours with Shiraz, pomme mousseline

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

Desserts – choice of

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

Chocolate Jivara & Armagnac tart, white chocolate crunch ice cream

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

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

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