

WINTER 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

Seafood & lobster chowder, chipirons squid, prawn & aioli

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

Terrine campagne & duck rillettes, crispy baguette

Salad Lutèce "Comme Caesar Ritz", Ora King salmon marinated with Sauternes

Mains – choice of

Today's market fish, soft parmesan polenta, beanettes salad, citrus butter sauce

The famous sand crab lasagne with a creamy crustacean sauce

Confit duck & speck with Paimpol cassoulet beans & mirepoix, red wine jus

Pork fillet slow roasted, red cabbage with apple & pomme mousseline

Grain fed Angus beef of the day chargrilled, pomme frites, Bearnaise sauce - supplement 7.0

Desserts – choice of

Crème brûlée with vanilla bean, cassonade crispy pastry

Profiteroles with bergamot ice cream & warm chocolate sauce

Pear tart mirilton, semi whipped cream & green apple ice cream

Two farmhouse cheeses, apricot chutney, 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