

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 Cabernet Sauvignon

Entrees – choice of

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

Lamb brains herb crumbed, sauce gribiche with baby capers & gherkins, lentils & beanettes salad

Duck parfait & terrine campagne, prune & apple puree, baby gherkins, crispy baguette & brioche

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

Free range Duck confit "Cassoulet", Paimpol white beans & vegetable mirepoix

Romain's famous oxtail braised 72 hours with Shiraz, red cabbage with apple & 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

Profiteroles with Bergamot 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 - 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