

## 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 bisque with a seafood medley style, 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 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 Bourride "The white Bouillabaisse" potato confit

The famous sand crab lasagne with a creamy crustacean sauce

Cassoulet with slow roasted; pork, 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 - 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

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 - 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