

WINTER TASTING MENU & THE NEW BLACK TRUFFLE SEASON FROM MANJIMUP

Première assiette

Alsace tart "Flammekueche" with crème fraîche, onion, speck & ceps mushroom

Deuxième assiette

Warm duck foie gras Royale with Port jus & sautéed Tasmanian scallops "the queenies"

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Slow roasted free range duck, parsnip puree, crispy potato, sour cherries chutney & jus

John Dory on low temperature, celeriac Royale, radichio, sautéed morels mushroom, morels butter sauce

Hare "a la Royale" deboned & braised 72 hours with Shiraz, gnocchi & black cabbage, ceps mushroom ragout

Cinquième assiette, les desserts (to order in advance)

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Apple tart "fine", vanilla bean ice cream, semi whipped cream

Today's Pastry chef soufflé with ice cream

Two farmhouse French cheeses, baguette, lavosh, apricots macerated with saffron

*The 5 course Tasting Menu min 2 persons 98.0 & 148.0 with matching wines
The Tasting Menu with the New Season Black Truffle 130.0 & 180.0 with matching wines*

Vegetarian Tasting menu 5 courses 83.0

The 4 course Lobster menu 99.0 see availability & menu with your waiter

WINTER MENU

Hors d'œuvres

Baguette with Lutèce truffle butter 8.0

Alsace tart "Flammekueche" with crème fraiche, onion & speck 16.0

Alsace tart "Flammekueche" with crème fraiche, onion, speck & ceps mushroom 22.0

Crispy Yamba king prawn cutlet with sage leaf in brik pastry & green sauce ea 11.0

6 Pacific oysters today's pick with finger lime & Sauternes vinaigrette 24.0

Première Assiette - First Course

Steak Tartare hand cut (raw Black Angus beef) & all the trimmings, pomme gaufrettes 22.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 19.0

Assiette de Charcuterie; terrine "Campagne", the guinea-fowl & foie gras, duck rillettes, duck saucisse, cornichons, fig & onion chutney, grilled brioche 26.0

The fried truffle egg, baby cos salad "comme Caesar Ritz", beetroot & orange purée, goat cheese 19.0

Snails in their shells with a parsley & garlic butter, bouillon "Alsace style" 6ea 21.0 – 12ea 38.0

Sautéed Tasmanian scallops "The Queenies", fresh pasta & the new season black truffle 36.00

The sand crab lasagne with a creamy crustacean sauce 28.0

"Les Cocottes" en entrees

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage 29.0

Tripes "a la Mode", vegetable mirepoix, trotters & apple braised with Brandy, "my mother Claire's recipe" 19.0

Add the new season Black Winter Truffle from Manjimup WA on your entree 12.0

WINTER MENU

Deuxième Assiette - Main Course

John Dory on low temperature, celeriac Royale, radicchio, sautéed morels mushroom, morels butter sauce 39.0

The famous sand crab lasagne with a creamy crustacean sauce 42.0

Grain fed beef Black Angus sirloin 150 days grain fed char grilled, pommes frites & Béarnaise sauce 44.0

Slow roasted free range duck with cherry jus, parsnip puree, sour cherries chutney & crispy potato 44.0

Romain's famous stuffed pig's trotters braised in a mustard jus, Bintje potato puree "Mousseline", Autumn salad 38.0

Hare "A La Royale" deboned & braised 72 hours with Shiraz, gnocchi & black cabbage, mushroom ragout 42.0

"Les cocottes" en deuxième assiette

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage 48.0

Coral trout, sea scallop, & king prawn "Bouillabaisse", pain grillé & saffron aioli "rouille" 42.0

Tripes "a la Mode", vegetable mirepoix, trotters & apple braised with Brandy "my mother Claire's recipe" 35.0

Add the new season Black Winter Truffle from Manjimup WA on your main 12.0

Accompagnements

Hand cut pomme Frites 9.0 - Mixed salad leaves 9.0

Peas à la Française en "cocotte" 9.0 - Cauliflower "Polonaise" gratin 9.0

Vegetarian menu available

Menu subject to market availability - One bill per table –

Tuesday's BYO Wine only 10.0 per person - Public Holiday surcharge 10%

WINTER MENU

Les Desserts

Today's Pastry chef soufflé & ice cream (preferable to order in advance - 20 minutes waiting time) 17.0

Macaronade, the large macaroon with lime cream "chiboust" & lemon sorbet 14.0

Apple tart "fine", vanilla bean ice cream, semi whipped cream 16.00

"Café gourmand"; your coffee & pastry chef's petits fours selection 16.0

Crème brûlée with Papua-New Guinea vanilla bean & cassonade crispy pastry 12.0

Floating island "oeuf à la neige traditionnel", vanilla sauce "comme une anglaise" 12.0

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce 15.0

Crêpes Suzette flambées Grand-Marnier on your table, citrus jus, blood orange sorbet - min 2persons 17.0 per pers.

*The Pastry opens the Paradise doors to the magical sweetness of the sugar,
where twice a day you can find the taste of your childhood.....*

- Romain Bapst

Les Fromages de France - served with baguette & lavosh

Comte cow's milk hard cheese Jura with pear & red wine caramel 12.0

Lingot d'Argental triple cream, cow's milk- Rhone-Alps, apricots macerated with saffron 12.0

Morbier, centre blue veined, semi-soft cow's milk- Franche-Comte France, apple & sherry vinegar compote 12.0

Two cheeses 24.0 - Three cheeses 32.0

Dessert Wine

2011 Pinot Gris Botrytis, Terre à Terre – Wrattontbully SA			48
2014 Muscat de Rivesaltes, Gerard Bertrand (European Winemaker of the year 2015) – Rivesaltes France			
	Bottle 750ml	Glass 10.0	78
2000 Château Filhot, Grand Cru Classe en 1855, Sauternes France		Glass 20.0	90
1989 Sauternes Château Suduiraut 1er Cru Classe en 1855, Preignac, Sauternes France			195
2004 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes			600
2007 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes			780
2005 Sauternes Château de Rieussec, Fargues Sauternes France	Bottle 750ml		250