

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, peas Française, "patate douce" sweet potato mousseline, orange sauce

Today's market fish grilled, risotto stuffed zucchini flower, broccolini with wild thyme, olive tapenade & beurre blanc

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 9.0

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

Alsace tart "Flammekueche" with crème fraiche, onion, speck & the Manjimup Black Truffle 28.0

The lobe duck foie gras "Rougié" & pheasant terrine, pomegranate & Manjimup Black Truffle dressing 32.0

Crispy Yamba king prawn cutlet with sage leaf in brik pastry & green sauce ea 9.0

Brunny Island Pacific oyster's today's pick with finger lime, extra virgin olive oil & Sauternes vinaigrette ea. 4.0

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 parfait, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 26.0

Salad Lutèce "Comme Caesar Ritz", spiced beetroot puree, the fried truffle egg, goat cheese dressing 19.0

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, pig's 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

Today's market fish grilled, risotto stuffed zucchini flower, broccolini with wild thyme, olive tapenade & beurre blanc 38.0

The famous sand crab lasagne with a creamy crustacean sauce 42.0

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

"Chateaubriand" tenderloin 150 days grain fed char grilled, pommes frites & Béarnaise sauce - for two 88.0

Slow roasted free-range half duck, peas Française, "patate douce" sweet potato mousseline, orange sauce 44.0

White Rocks veal cutlet, celeriac Royale, radicchio, sautéed morels mushroom sauce crème 60.0

Romain's famous stuffed pigs trotter braised in a mustard jus, Bintje potato purée, Winter salad 39.0

Hare "A La Royale" deboned & braised 28 hours with Shiraz, gnocchi & sprouts leaves, ceps 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" pomme frites 35.0

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

Accompagnements

Mixed salad leaves 9.0 - Hand cut pomme Frites 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

Munster cheese from Alsace, salt washed rind, semi-soft cow's milk, apple & carvi compote 12.0

Two cheeses 24.0 - Three cheeses 32.0

Lingot d'Argental aux truffes with the black truffle, apple puree 20.0

Dessert Wine

2005 Sauternes Château de Rieussec, Fargues Sauternes France	Bottle 750ml	Glass 22.0	250
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
2014 Muscat de Rivesaltes, Gerard Bertrand (European Winemaker of the year 2015) – Rivesaltes	Bottle 750ml		78
2010 Coteaux du Layon Carte D'Or Baumard, Rochefort -Loire Valley	Bottle 750ml	Glass 10.0	80
2007 Sauternes Le Tertre du Lys D'Or « Cuvée d'Exception, St Loubes - Gironde – France	Bottle 750ml		11