

FATHER'S DAY DINNER CELEBRATION

SUNDAY 3RD SEPTEMBER 2017

Reservation from 5.30pm

MENU

A Glass Champagne for the Father on arrival

First Course - Première Assiette - choice of

Warm St Maure goat cheese tart, spiced beetroot & spring vegetable salad

Western Australian lobster "Boudin", sautéed baby leek & lobster beurre blanc

Famous sand crab lasagne with a creamy crustacean sauce

Guinea fowl, black truffle & duck foie gras terrine, onion & rhubarb marmalade, crispy baguette

Main Course - Deuxième Assiette - choice of

Grilled Coral trout, pomme frites, "une Grenobloise Classique" with croutons, baby capers & lemon

Grain fed Angus beef sirloin char grilled & 72 hours braised Wagyu oxtail with Shiraz, carrot Bourgeoise

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

Famous Cea's spanner crab Lasagne with a creamy crustacean sauce

Add the black truffle from Manjimup Western Australia on your main 12.0

Desserts – Les Desserts - choice of

Pan-fried brioche "French toast", Camarossa strawberries, balsamic & strawberry sauce, vanilla bean ice cream

Chocolate Jivara tart soufflé, prune & Armagnac sauce, white chocolate crunch ice cream

Crème brûlée with Tahaa vanilla bean, crispy cassonade pastry

Two farmhouse French cheeses, apple & calvados chutney, baguette

Sides

Baguette & Lutèce truffle butter 8.0

Pommes Frites 8.0 - Mixed Salad 7.0 - Cauliflower Polonaise 8.0

Menu 2 courses 62.0

Menu 3 courses 72.0

Kids menu 25.0 up to 8 years old & 8 to 12 years 2 courses 35.0

Vegetarian menu & Gluten free available