

SUMMER 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 Shiraz

Entrees – choice of

Christmas ham, chicken & foie gras terrine, gluhwein & pear puree, crispy baguette
Crispy zucchini flower stuffed with goat cheese & lemon thyme risotto, red peppers chutney
Fresh cooked Mooloolaba prawns & chipirons squid, baby cos & green sauce
The onion soup Alsace style with beer & house made duck sausage, croutons & gruyere

Mains – choice of

Today's market fish, rates pomme frites "Grenobloise classic" baby capers & lemon
The famous sand crab lasagne with a creamy crustacean sauce
Turkey breast ballotine with ceps, cranberry & apple, Christmas spices jus, potato mousseline
Black pork tenderloin roasted with mushroom ragout, soft parmesan polenta, red wine jus
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
Buche de Noel, Chocolate French Christmas log with cherries, hazelnut ice cream
Floating Island, oeuf a la neige, anglaise, salted caramel iced parfait
Two farmhouse cheeses, apple & baguette & lavosh

Sides

Baguette & Lutèce truffle butter 9.0
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