

DINNER BY SUNSET

Tuesday's to Thursday's from 5.30pm & in by 6.15pm

MENU

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

Mixed salad leaves 9.0 - Hand cut pomme Frites 9.0 - Pomme mousseline 9.0
Peas à la Française en "cocotte" 9.0 - Cauliflower "Polonaise" gratin 9.0

Full A La Carte Menu Available

The 3 Course Dinner 58.0 per person
Public Holiday 10% surcharge

Menu subject to market availability & can changes weekly – Gluten free & vegetarian options available

Table of 8 maximum – For larger tables call the Function Manager on 07 3161 1858