

LUTÈCE SUMMER TASTING MENU

Première assiette

Duck foie gras & fig terrine, Brioche

Deuxième assiette

Spiny lobster tail "vegetable Parisienne", red peppers chutney

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Slow roasted free range duck, potato crispy, peas Francaise, orange spiced jus

Black Angus beef tenderloin 150 days grain fed chargrilled, potato rates frites, mushroom ragout

"Petite Bouillabaisse" market fish, grilled baguette, fennel & saffron aioli

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 Tasting Menu min 2 persons 108.0 per person & 158.0 per person with matching wines

Vegetarian Tasting menu 5 courses 83.0 & Vegetarian Tasting menu 5 courses with matching wines 133.0

Add the French Black truffle on your main 16.0 or on each course on your menu 40.0

SUMMER MENU

Hors d'œuvres

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraîche, onion & speck 15.0 with the black truffle 29.0

Crispy Yamba king prawn cutlet with sage leaf in crispy pastry & green sauce each 9.0

Escargots in their shells, parsley & garlic butter, baguette mouillettes 6ea 19.0

Duck foie gras & fig terrine, Brioche 28.0

Duck liver & Cognac parfait, crispy baguette croutons 16.0

Première Assiette - First Course

Spiny lobster tail chilled with "vegetable Parisienne", finger lime & red peppers chutney 29.0

Steak tartare, hand cut raw Black Angus beef, horseradish & all the trimmings 22.0

Assiette de Charcuterie; terrine "Campagne", the guinea-fowl & foie gras, duck rillettes, Duck liver & Cognac parfait, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 29.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 18.0

Crispy zucchini flower, red peppers, rocket, parmesan & fresh fig salad 22.0

The sand crab lasagne with a creamy crustacean sauce 28.0

Sautéed Tasmanian scallops "the Queenies", fresh pasta, parmesan, the black truffle 29.0

Add the French Périgord Black truffle on your entree 16.0

SUMMER MENU

Deuxième Assiette - Main Course

White Rocks veal TBone 300grs oven roasted, potato gratin Savoyard, mushroom ragout jus 44.0

Slow roasted free range half duck, potato crispy, peas Francaise, orange spiced jus 44.0

Romain's stuffed pigs trotter with sweet onion, mustard crust, potato mousseline 38.0

"Bouillabaisse" market fish, King prawn & scallops "Cocotte", grilled bread & saffron aioli" Rouille" 38.0

The famous sand crab lasagne with a creamy crustacean sauce 42.0

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage "Cocotte" 45.0

From the Chargrill

Black Angus beef tenderloin 150 days grain fed "Chateaubriand" for 2 person - 500grs 96.0

Black Angus beef tenderloin 150 days grain fed - 200grs 40.0

Black Angus beef rib fillet 150 days grain fed - 300grs 44.0

Ranger's Valley Wagyu Beef Sirloin, marble score 7 - 300grs 70.0

The steaks are served with Rates potato frites - Talamanca (Ecuador) black pepper sauce or Béarnaise sauce

Add the French Perigord Black truffle on your main 16.0

Accompagnements

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

Vegetarian menu available - Menu subject to market availability - One bill per table -

Tuesday's BYO Wine only 10.0 per person

SUMMER MENU

Les Desserts

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

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

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

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce 16.0

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

Café Gourmand: today's macaroon, chocolate "Marquise" & petite crème brûlée with your choice of coffee 14.0

*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 18 months matured cow's milk hard cheese from Jura with pear & red wine caramel 15.0

Lingot d'Argental triple cream, cow's milk- Rhone-Alps, apricots macerated with saffron 15.0

Morbier, semi-soft cow's milk, with a line of blue from Jura, apple compote 15.0

Roquefort Papillon, sheep's milk, blue mould from the Aveyron - pear & red wine caramel 15.0

Two cheeses 28.0 - Three cheeses 42.0

Dessert Wine 375ml

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| 2007 Jullis Late Picked Semillon, Pokolbin Hunter Valley NSW | | 500ml | 45 |
| 2016 Botrytis Semillon Coeur d'Or, De Beaurepaire Wines - Rylstone NSW | | 375ml | 55 |
| 2009 Monbazillac - Cuvée du Château Grande Maison - Monbazillac | | 500ml | 85 |
| 2016 Muscat La Divine Domaine Clos Bagatelle – St Chinian l'Herault | Glass 10.0 | 750ml | 78 |
| 2015 Muscat de Beaumes de Venise - Delas – Rhône Valley | | 375ml | 48 |
| 2015 Semillon - Château La Caussade Ste Croix du Mont Rive droite Gironde | | 375ml | 60 |
| 2010 Sauternes – Château Roumieu Olivier Bernadet – Barsac Gironde | Glass 17.0 | 375ml | 85 |
| 2013 Sauternes - Château Carmes de Rieussec, Fargues Sauternes | | 375ml | 110 |
| 2006 Sauternes - Château Giraud 1er Grand Cru Classe en 1855 - Sauternes | | 375ml | 185 |
| 2007 Sauternes - Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes | | 375ml | 650 |