

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

Yamba prawn " Royale" mousseline with baby leek & lobster sauce

The onion soup "Alsace style " & house made duck sausage, croutons & gruyere

Campagne terrine , fig & onion chutney, crispy baguette

Crispy zucchini flower stuffed with parmesan risotto, red peppers ragout & rocket salad

Mains – choice of

Today's market fish "Grenobloise", Rattes pomme frites, beanettes, lemon & baby capers

The famous sand crab lasagne with a creamy crustacean sauce

Free range chicken ballotine slow roasted, potato puree, mushroom ragout jus

Roasted black pork fillet, cassoulet white Paimpol beans, red wine jus

Grain fed Angus beef rib fillet chargrilled, Ratte frites potato, Bearnaise sauce - supplement 6.0

Desserts – choice of

Floating island "oeuf à la neige traditionnel", vanilla sauce "comme une anglaise"

Nougat nuts iced parfait & apricot compote, cat tongue pastry & raspberry sauce

Crème brûlée with Tahitian vanilla bean, cassonade crispy pastry

Two farmhouse cheeses, apple chutney, 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