

DINNER BY SUNSET

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

MENU

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 7.0

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

Sides: Baguette & Lutece truffle butter 9.0 – cauliflower gratin 9.0 – Mixed Salad 9.0 –
Peas a la Francaise 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