

AUTUMN TASTING MENU

DÉGUSTATION DE L'AUTOMNE

Première assiette

Alsace tart, crème fraîche, onion, speck & the Perigord black truffle

Deuxième assiette

Spiny lobster tail roasted, crispy zucchini flower, red peppers chutney

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Slow roasted free range duck, potato "Crepes", 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 98.0 & 148.0 with matching wines

Vegetarian Tasting Menu 5 Courses 83.0

The 4 Course Lobster menu 99.0 – see availability & menu with your waiter

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

AUTUMN MENU

Hors d'œuvres

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraiche, 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, celery salad, brioche 29.0

Duck liver & Cognac parfait, crispy baguette croutons 16.0

Première Assiette - First Course

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 19.0

The sand crab lasagne with a creamy crustacean sauce 28.0

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

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage "Cocotte" 27.0

Add the French Périgord Black truffle on your entree 16.0

AUTUMN MENU

Deuxième Assiette - Main Course

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

Slow roasted free range duck, potato "Crepes", 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 baguette & 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

"Les cocottes" en deuxième assiette

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 - 250grs 44.0

Ranger's Valley Wagyu Beef Sirloin, marble score 7 - 300grs 55.0

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

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 - Public Holiday surcharge 10%

AUTUMN 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

2007 Luliis 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 Chinianl'Herault	750ml Glass 10.0	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	375ml Glass 17.0	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