

## AUTUMN 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

"Pissaladiere" sweet onion, tomato tart, olive puree, fig & rocket salad

Herb cumbed lamb brains, sauce gribiche, baby capers, beanettes

### Mains – choice of

Today's market fish, orange, cinnamon Quinoa, mesclun salad

The famous sand crab lasagne with a creamy crustacean sauce

Free range lamb shoulder braised, potato puree, sautéed vegetable "Nicoise", thyme jus

Duck leg slow roasted with Alsace sauerkraut, pomme rates, dried coriander 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, 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

Pommes Frites 9.0 – Mixed salad 9.0- Cauliflower gratin with gruyere 9.0 – Petits Pois Francaise 9.0

Full A La Carte Menu Available

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

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