

# MOTHER'S DAY DINNER

SUNDAY 12TH MAY 2019

Reservations from 5.30pm

## MENU

### Entrées – choice of

- Moreton Bay bugs mousseline, baby leek & Champagne sauce
- Pheasant, wild boar & duck foie gras terrine, truffled pear chutney & grilled baguette
- The famous sandcrab lasagne with a creamy crustacean sauce
- Salad Lutèce, comme "Caesar Ritz"; beetroot & the fried truffled egg (V)

### Main Course – choice of

- Market fish bourride style "The white Bouillabaisse", confit potato, aioli, Autumn vegetables
- Grain fed beef rib fillet, truffle potato puree, beanettes, braised shallot & red wine jus
- Slow roasted free range duck, apple & red cabbage Alsace style, old vinegar jus
- The famous sandcrab lasagne with a creamy crustacean sauce
- Gnocchi "Parisienne", heirloom vegetable & parsley, beurre blanc(V)

### Desserts – choice of

- Jivara Chocolate, espresso & hazelnut joconde "opera", cherry sauce, white chocolate crunch ice cream
- New season Camarossa strawberries, "brioche pain perdu" French toast, iced nougat parfait
- Crème brûlée with Papua New Guinea vanilla bean, crispy cassonade pastry
- Comte 12 months cow's milk hard cheese Jura & Brie double cream cow's milk with baguette & lavosh, fig & apple chutney

### Sides 9.0

Baguette & Lutèce truffle butter - Pomme Frites - Mixed salad leaves - Petits pois à la Française

Menu 3 course 75.0 | Menu 2 course entrée/main 65.0  
Menu 2 course main/dessert 55.0 | Menu Children 30.0  
Menu subject to market availability