

MOTHER'S DAY LUNCH CELEBRATION

WITH LIVE JAZZ ENTERTAINMENT

SUNDAY 12TH MAY 2019

Reservations from 11am

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 78.0 | Menu Children 30.0

Menu subject to market availability | Full Payment required at time of reservation