

## WINTER 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

Crispy zucchini flower stuffed with parmesan risotto, rocket salad

Smoked ham terrine Burgundy style, mustard dressing, pickled vegetable, baguette croutons

The onion soup Alsace style with beer & house made duck sausage, croutons & gruyere

Seafood chowder & lobster bisque, crouton & aioli

### Mains – choice of

Today's market fish on low temperature, rouille "saffron aioli, potato puree, French shallot butter sauce

Lamb shoulder 12 hours braised with Paimpol beans "Cassoulet" , speck & sausage

The famous sand crab lasagne with a creamy crustacean sauce

Free range duck confit with sautéed potato sarladaises, green peas Française

Angus beef rib filet 150 days grain fed chargrilled, pomme ratte frites, Bearnaise sauce - supplement 7.0

### Desserts – choice of

Crème brûlée with Papua New Guinea vanilla bean, cassonade crispy pastry

"Opera" layered chocolate, espresso & crème au beurre gateau, hazelnut ice cream

Floating Island, oeuf a la neige, anglaise, salted caramel iced parfait

Two farmhouse cheeses, apple & 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