

CAFÉ LYON

“FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple – Shaken with Fresh Lime \$15

L' ENTRÉE

Goats Cheese Tarte, Witlof, Pear & Salted Walnut Salad

Scallop Ceviche, Crab, Cucumber, Dill & Nasturtium Salad

Air Dried Wagyu Beef, Truffled Kipfler Potato & Fig Salad

Pork Belly, Gratinated Pumpkin Puree, Gnocchi & Cider Braised Apples

PLAT PRINCIPAL

Ocean Salmon, Roasted Peppers, Baby Artichokes, Kipflers & Olive Tapenade

Barramundi, Mussels, Sweet Corn, Saffron Risotto & Crab Bisque

Spatchcock, Asparagus, Samphire, Pommes Anna & Café de Paris

Beef Fillet, 200gm, Wood Mushrooms, Pommes Lyonnaise & Béarnaise \$8 Supplement

GARNITURE

Mixed Leaf Salad, Autumn Greens Almond Burre Noisette,

Pommes Frites, Cauliflower & Leek Gratin

LES DESSERT

Mango Soufflé & Passion Fruit Ripple Ice Cream

Honeycomb Parfait, Caramelized Banana & Pistachio Brittle

Crème Caramel, Oven Roasted Peaches & Macadamia Brittle

Fromage ~ Bresse Blue~ Burgundy France

2 Courses 55 3 Courses 68 Sides 8.5