



DINNER MENU

“FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple – Shaken with Fresh Lime \$16

L' ENTRÉE

Zucchini Flower, Goats Cheese, Roasted Beetroots & Salted Walnut Salad

Citrus Cured Trout, Celeriac Remoulade, Prawn Beignets & Kosciusko Pearls

Quail Ballantine, Boudin, Roasted Fig & Ravigote Dressing

Pork Belly, Lentils De Puy & Cider Braised Apple

PLAT PRINCIPAL

Barramundi, Roasted Peppers, Baby Capers, Chick Peas & Romesco Sauce

Salmon, Petits Pois a La Francaise, Bacon & Champagne Veloute

Duck Confit, Pancetta, Fermented Red Cabbage & Pommes Anna

Beef Fillet 200gm, Charred Spanish Onions & Peppercorn Jus ~ \$ 8 supplement

GARNITURE

Mixed Leaf Salad *or* Autumn Greens Almond Beurre Noisette,

Pommes Frites *or* Cauliflower & Leek Gratin

LES DESSERTS

Mango Soufflé & Passionfruit Ripple Ice cream

Profiteroles au Chocolat, Grand Marnier & Pistachio Croquante

Apple Tarte Fine, Caramel, Vanilla Bean Ice Cream & Almond Brittle

Fromage ~ Bleu D' Auvergne ~ France & Quince Paste

2 Courses 55 3 Courses 68 Sides 8.5