

CAFÉ LYON

Entrees

French Onion Soup	18
Scallop & Crab Bisque	18
Zucchini Flower, Goats Cheese, Baby Beetroot & Salted Walnut Salad	18/26
Asparagus, Slow Poached Egg, Tarragon Emulsion	18/26
Oysters, Cabernet Mignonette Dressing	24/48
Citrus Cured Trout, Celeriac Remoulade, Prawn Beignet & Kosciusko Pearls	21/34
Scallops, Boudin Noir, Cauliflower Puree, Minced Olives & Green Apple Reduction	21/32
Duck Liver Parfait, Cornichons, Red Onion Jam & House Made Brioche	18
Escargot, Garlic & Herb Butter	18
Pork Belly, Gratinated Pumpkin, Gnocchi & Cider Braised Apple	18/28
Steak Tartare	18/28

Mains

Truffled Mushroom Risotto ~ Parmesan Crisp	18/28
Barramundi Pickled Fennel, Roasted Peppers, Chick Peas & Romesco Sauce	34
Salmon, Petit Pois A La Francaise, Bacon & Champagne Veloute	34
Duck Confit, Pancetta, Fermented Red Cabbage & Mache Salad	28
Spatchcock, Brussel Sprouts, Bacon & French Onion Puree	28
Beef Bourguignon Pie & Garlic Peas	27
Sirloin, 200gm, Charred Spanish Onions, Pommes Anna & Peppercorn Jus	34
Beef Fillet, 200gm, Wood Mushrooms & Roast Shallot Jus	42

Sides

Mixed Leaf Salad, Spring Greens & Almond Beurre Noisette, Pommes Frites, Cauliflower & Leek Au Gratin	8.5
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Desserts

Raspberry Soufflé & Raspberry Ripple Glacé	14
Chocolate Fondant, Spiced Cherries & Hazelnut Praline Ice Cream	14
Pavlova, Red Spring Fruits, Champagne Jelly & Crème Diplomat	13
Apple Tarte Fine, Salted Caramel & Almond Croquante Ice Cream	13
White Chocolate Crème Brulée, Passion Fruit & Macadamia Brittle	13

