



“FRENCH MARTINI”

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

L’ ENTRÉE

French Goats Cheese Tarte, Roasted Beetroots & Salted Walnut Salad

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

Quail Ballantine, Parsnip Puree & Wild French Asparagus

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, Brussel Sprouts & Pommes Anna

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

GARNITURE

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

Pommes Frites *or* Cauliflower & Leek Gratin

LES DESSERTS

Raspberry Soufflé & Raspberry Ripple Ice Cream

Dark Chocolate Fondant, Spiced Cherries & Almond Croquante

Crème Brulee, Fromage Frais Sorbet & Pistachio Brittle

Fromage ~ Bleu D’ Auvergne ~ France & Quince Paste

2 Courses 55 3 Courses 68 Sides 8.5