

Friday 17<sup>th</sup> and Saturday the 18<sup>th</sup> September TAKE AWAY menu

3 courses dinner \$55 p/p

Pick up between 5.00pm and 8pm

Please send order before 1PM on the day

Choose an entrée, a main and a dessert:

**ENTREES:**

Claire's 3 cheeses souffle GF V

or

Duck liver parfait with cornichon, grape chutney and crispy French baguette melba toasts

or

Cream of corn and saffron soup with sesame twist

or

Zucchini flowers stuffed with French goat cheese with a green salad and red pepper coulis V

or

Spring risotto with peas, snow peas asparagus and cashew ricotta  
VEGAN

**MAINS:**

Chateaubriand for 1 OR 2 with potato mash, green beans in mustard sauce,

demiglace and bearnaise sauce GF

or

Claire's famous Duck pie with potato mash

or

Atlantic salmon and scallop ballotine with roasted heirloom tomatoes and garlic and rosemary roasted chat potatoes

or

Braised beef cheeks Bourguignon with gratin Dauphinois and Vichy carrots GF

or

Confit free range chicken forestiere, with wild mushrooms cream sauce, steamed rice GF

or

Ratatouille, tofu and vegan cheese pie, with green salad and home-made balsamic ketchup VEGAN

## DESSERTS:

- . Cream caramel GF
- . Belgian chocolate mousse GF
- . Creme brulee Gf
- . Apple tarte Tatin
- . Sticky date pudding with coconut whipped cream VEGAN

## EXTRAS:

French fries \$6

French baguette \$6

CHEESE PLATTER to share, French camembert, Savoie goat cheese, Fourme d'Amber and Comte with grape chutney and crispy crouton \$18

## COCKTAILS:

QUARANTINI \$18

Grey Goose Vodka, lychees, Malibu and a touch of lime

FLEUR DE CITRON \$18

Gin 1&9, elderflower liqueur, grapefruit liqueur, lemon juice, lemon bitter, vanilla syrup.

#WERINTHISTOGETHER \$18

Chilli infused Tequila, Violette liquor, Cointreau, a touch of lime and Agave syrup

(\$1.50 refund when you bring back the glass bottle)