

LE MENU

LES ENTREES

SOUFFLÉ AUX FROMAGES \$25 V
Twice cooked three cheese soufflé

SOUPE À L'OIGNON \$20
French onion soup with gruyère crouton

NOIX DE SAINT-JACQUES AU POTIRON \$26 GF
Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

DÔME DE SAUMON FUMÉ, RÉMOULADE DE CRABE \$26 GF
Dome of smoked salmon, crab and celeriac remoulade served with avocado dressing and brioche crouton

TARTE AU CHÈVRE ET À LA TOMATE RÔTIE \$22 V
Roasted tomato, thyme and French goat cheese tart with rocket salad

BAVAROIS AUX CHAMPIGNONS \$22 V GF
Mushroom mousse served with enoki, trumpeter, chestnut mushroom, parmesan tuile and cep cream

ESCARGOTS BOURGUIGNONS GF
Traditional French snails in garlic, parsley and Cognac butter
½ dozen \$16 - dozen \$24

PLATEAU DE CHARCUTERIE \$25 GF with GF bread
Home cured beef, duck liver parfait, saucisson, rabbit and game terrine, prosciutto with pickled vegetables

PARFAIT DE FOIE DE CANARD EN PETIT POT \$20 GF with GF bread
Duck liver parfait with French baguette Melba toast and grape chutney

STEAK TARTARE - entrée \$26 - main \$36 with GF bread
"I recall Margaret Fulton lecturing me in the 1980's on how important it was to hand chop beef for Steak Tartare" so we do and serve it raw with condiment and toasted French baguette

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries \$8

HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard \$10

PURÉE DE POMMES DE TERRE Potato mash with lashings of cream and butter \$10 GF

SALADE VERTE Mixed leaf salad with French echalote dressing \$10 GF

PLATEAU DE FROMAGES

Le Conquerant Camembert, Buche Saint Secret goat cheese, Fourme D'Ambert (blue) and Comte served with French baguette Melba toast and grape chutney \$25

YOUR CHEF AND HOSTS MARC KUZMA AKA CLAIRE DE LUNE AND VALENTIN PELLET

LES PLATS DE RESISTANCE

CRÊPE AUX CHAMPIGNONS \$30 V GF
Chickpea crêpe with wild Australian mushrooms, gruyère and watercress

ŒUF DE CANARD PARFUMÉ À LA TRUFFE ET POCHÉ SUR RATATOUILLE \$32 V GF
Traditional ratatouille topped with a truffled, poached duck egg and crispy basil

FILETS DE VIVANEAU AUX TOPINAMBOURS \$37 GF
Pan fried snapper fillets with Jerusalem artichoke puree, veal jus and crispy Parmesan asparagus

BALLOTINE DE SAUMON ET CREVETTES \$38 GF
Poached Atlantic salmon and prawn mousse roulade, served with rice pilaf and blue swimmer crab beurre blanc

PAUPIETTE DE POULET AUX MORILLES \$37 GF
Free-range chicken Maryland stuffed with mushroom duxelle and veal farce, served with Champagne and asparagus risotto and creamy morels sauce

CIGARE D'AGNEAU À LA MAROCAINE \$38
Moroccan braised lamb shoulder shredded then wrapped in filo pastry and served with couscous, date, mint, preserved lemon, pomegranate and pistachio salad

FILET DE PORC À LA VANILLE \$37 GF
Pork fillet marinated in vanilla, served with braised red cabbage, beetroot puree, pear poached in red wine and toasted almond

CANARD EN CROÛTE \$38
Duck and Pinot Noir pie with melted brie under a puff pastry crust

FILET DE BŒUF \$38 GF
Tasmanian grass fed beef fillet with truffled mash, Shiraz and star anise jus

CHATEAUBRIAND BÉARNAISE POUR DEUX \$75 GF
Beef tenderloin wrapped in prosciutto, with Béarnaise sauce and all the trimmings. For two to share.

(Our grass fed beef is from Greenham organic farm in Tasmania)

Vegetarian V Gluten free GF

LES DESSERTS

DAILY SELECTION FROM THE TROLLEY \$18
Your choice of a French pastry, a chocolate mousse, a crème brûlée or a sorbet
Each served with a French macaron and Grand Marnier ice cream

We are open Tuesday to Saturday from 6pm/ Lunch for 10 or more by appointment



#claireskitchen



facebook/claireskitchen