

# A LA CARTE MENU

## LES ENTREES

SOUFFLÉ AUX FROMAGES V GF \$25

Twice cooked three cheese soufflé

CRÈME DE MAÏS AU SAFRAN GF V \$20

Sweet corn and saffron soup with a mini corn and parmesan muffin

NOIX DE SAINT-JACQUES AU POTIRON GF \$28

Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

PASTÈQUE A LA CREVETTE GF \$28

King prawn, watermelon, fetta, olive and mint salad with balsamic reduction

RISOTTO DE PRIMPTEMPS AUX PETITS POIS ET ASPERGES VG GF \$25

Spring risotto with fresh peas, snow peas, asparagus served with vegan ricotta

BEIGNETS DE FLEURS DE COURGETTE V \$25

Zucchini flower stuffed with creamy goat cheese, crumbed and served with red pepper coulis and salsa verde

PARFAIT DE FOIE DE CANARD EN PETIT POT (GF with GF bread) \$25

Duck liver parfait with French baguette Melba toast and grape chutney

ESCARGOTS BOURGUIGNONS GF 1/2DZ \$18 DZ \$28

Traditional French snails in garlic, parsley and Brandy butter

STEAK TARTARE (GF with GF bread) entrée \$28/ main \$38

*"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 \$10

PUREE DE POMMES DE TERRE, potato mash with lashings of cream and butter \$10

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

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

Vegetarian V

Gluten free GF

Vegan VG

## LES PLATS DE RESISTANCE

TOURTE A LA RATATOUILLE VG \$32

Ratatouille, tofu and vegan cheese pie with balsamic ketchup

SALADE NIÇOICE GF \$38

Grilled tuna steak (MR) butter lettuce, hard-boiled egg, anchovies, olive, Kipfler potato beans and Heirloom tomato salad with lemon mayonnaise

CANARD EN CROÛTE \$40

Duck and Pinot Noir pie with melted brie under a puff pastry crust

PAUPIETTE DE SAUMON GF \$38

Atlantic salmon fillet filled with a scallop mousse served with jasmine rice and lobster beurre blanc

CARRÉ D'AGNEAU GF \$40

Rack of Junee Gold lamb (pink), carrot and cumin puree, Dutch carrots, broad beans And roasted garlic jus

OSSO BUCCO PROVENÇALE GF \$38

Braised veal shank, tomato, olive, white wine served with gremolata and creamy polenta

CHATEAUBRIAND BÉARNAISE GF for 2 to share \$80

Beef tenderloin wrapped in prosciutto, with Béarnaise sauce, potato mash and beans

TOURNEDOS ROSSINI \$40

Beef fillet served on a crouton, topped with foie gras mousse and Madeira and truffle jus (Our grass-fed beef is from Greenham organic farm in Tasmania)

## LES DESSERTS \$18

- BELGIAN CHOCOLATE MOUSSE with white chocolate ice cream
- FRESH BERRY TARTLET with creme patissière and raspberry coulis
- TODAY'S SORBET WITH A SHOT OF VODKA
- VANILLA BEAN CRÈME BRULEE
- STICKY DATE PUDDING with coconut whipped cream Vegan
- PLATEAU DE FROMAGES : Camembert, Fourme d'Amber, Chèvre and Comté