



ENTREE

ESCARGOTS A LA BOURGUIGNONNE

Sauteed in mushroom and champagne sauce

DUCK RILLETTE

Homemade with pickle, mustard and croutons

ROASTED SCALLOPS

Garlic, parsley, lemon

FRENCH ONION SOUP

Decadently rich. Topped with deliciously cheesy baguette

MAIN

350G RIB EYE STEAK

Bass strait MB+2.
Full flavoured and deliciously textured

AGED DUCK BREAST

Served with caramelised onions, roast carrot, vanilla carrot puree and cherries.

FISH

Pan roasted fish served with two textures of cauliflower (puree and riced) and asparagus

CREPES DE BRETAGNE

With Spinach & mushrooms

DESSERT

TARTE AU CHOCOLAT

With blood orange sorbet & candy orange

BASQUE CHEESECAKE

Baked cream cheese cake and Vanilla ice cream

COCONUT BAVAROIS

With pineapple & mango cream