

Two Courses

\$ 56.90

Choice of one entrée and one main course or

Choice of one main course and one dessert

Three Courses

\$ 66.90

Choice of one entrée, one main course and one dessert



Garlic or herb bread \$4.00

Soft Drinks and Mineral Water \$3.90

Fruit Juices \$3.90

Coffee and Tea \$4.50

Cutting Cake Fee \$2.00 per person

Corkage Charge \$3.50 per person

Minimum 2 Courses \$56.90

All our prices include GST



Entrées

Escarlots à la Bourguignonne

* Sizzling snails out of the shell in garlic butter

Tarte tiède de chèvre aux oignons, tomate, olives et romarin

Warm tartlet of goat cheese, onion, tomato, olives and rosemary

Soupe à l'oignon gratinée

French onion soup

Camembert frits servis avec une sauce framboise

Deepfried camembert served with raspberry sauce

Crevettes sautées à la Provençale

* Sautéed prawns with garlic and persley served with steamed rice

Coquilles Saint Jacques Mornay

Scallops in mornay sauce baked with cheese

Huitres fraîches sur glace ou Kilpatrick ou Mornay 6pes

* Fresh oysters on ice or Kilpatrick or Mornay 6pcs

Crêpe aux fruits de mer sauce Béarnaise et caviar noir

Pancake with seafood, smoked salmon, egg and dill, topped with Béarnaise sauce & black caviar

Champignons panés sauce Tartare

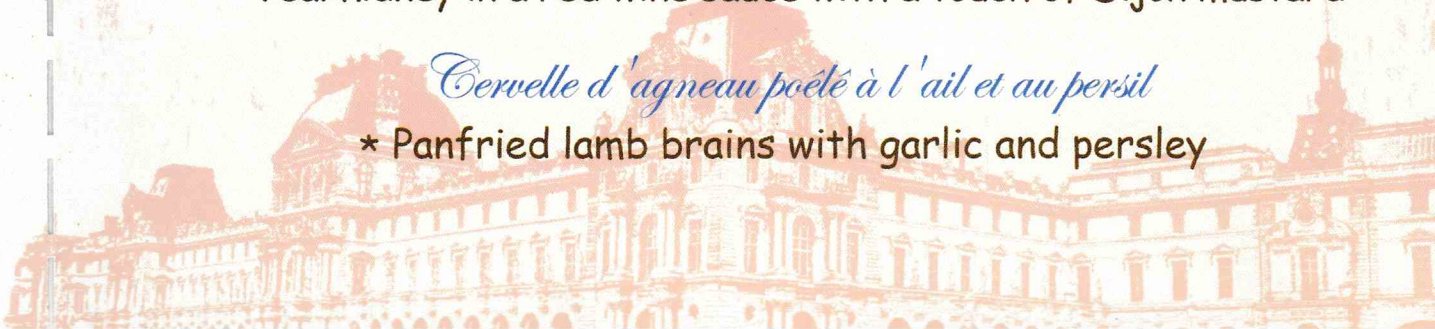
Crumbed and deep fried mushrooms served with tartar sauce

Rognons de veau à la Dijonnaise

* Veal kidney in a red wine sauce with a touch of Dijon mustard

Cervelle d'agneau poêlée à l'ail et au persil

* Panfried lamb brains with garlic and persley



Main Courses

Filet de boeuf Wellington

Fillet of beef with mushrooms and pate baked in puff Pastry

Canard braisé à l'orange et au Grand Marnier

* Braised duck in orange and Grand Marnier sauce

Châteaubriand sauce Béarnaise

* Char grilled fillet of beef served with Béarnaise sauce
And Pink Himalayan salt

Carré d'agneau rotie, alioli et sauce au romarin

* Roast rack of lamb served with a garlic and cheese mashed potato

Blanc de poulet sur une sauce crémeuse au chèvre bleu

* Chicken breast with a creamy blue cheese sauce
And truffle olive oil

Classic Steak au poivre

* Black pepper steak in a creamy sauce

Dos de saumon aux asperges et sauce beurre blanc

Seared Tasmanian salmon with asparagus and beurre blanc sauce
And tomato dill salsa

Poisson du jour grillé, citron et sauce tartare

* fish of the day served with lemon & tartar sauce

Bouillabaisse (available Tuesday, Wednesday & Thursday)

Rock fish soup with 3 kinds of fish, Mussel, Balmain bug & prawns served with croutons, shredded cheese & rouille
(spicy garlic and saffron sauce)

* **Gluten Free**

Dessert

Crêpes flambées au Grand Marnier et glace vanille

Pancakes flamed with Grand Marnier served with vanilla ice cream

Profiteroles glacées sauce tiède au chocolat

Profiteroles filled with vanilla ice cream topped with hot chocolate

Mousse au chocolat et crème chantilly

70% Cocoa dark & white chocolate mousse topped whipped cream berries compote

Crème brûlée et tuiles aux amandes

Classic cream brûlée served with almond wafers

Trio de sorbet et fruits frais sur un coulis de framboise

* Fresh fruits and 3 sorbets on a raspberry sauce

Poire belle Hélène

* Poached pear served on a warm chocolate sauce with vanilla ice cream

Assiette de fromages, fruits et biscuits

Cheese plate with fruits and crackers

*Cygne en meringue, glace vanille et crème chantilly
coulis de framboise*

* Meringue, vanilla ice cream, whipped cream and strawberries

* Gluten Free

