



FRENCH
BRASSERIE

SET MENU

2 COURSE \$75 | 3 COURSE \$95

Please select: 3 Entrées | 3 Mains | 3 Desserts

PRE-DINING CANAPÉS

Like something to start before you're seated? Speak to us about organising some canapés, to be served with drinks prior to the meal. We suggest 3 pieces per person of our Chef's choice canapés, just \$12 per person

ENTRÉE

French onion soup with toasted bread and melted gruyere cheese

Escargot - snails in garlic butter with fresh parsley

Boeuf tartare with fine herbs, mayonnaise and potato chips

Grilled calamari served with capsicum purée, pine nuts, rocket salad

VEGETARIAN - VEGAN

Entrée and Main options on request

PLAT DE RÉSISTANCE

Fish of the Day

Poulet Farci - stuffed chicken breast with mushroom served with crushed peas, pickled vegetables, zucchini

Confit duck leg served with root vegetables, parsnip purée, blood orange jus

Slow cooked rump served with sautéed kipfler potatoes, eggplant caviar, red wine jus

DESSERT

Chocolate fondant served with vanilla ice cream Strawberry coulis

Crème Brûlée

50g selection of Australian & European cheese

APÉRITIF

Kir Royal-French sparkling wine with cassis liqueur \$13 per person

BYO CAKE

\$5.00 Cakeage fee per person