

the french brasserie

CÉLÉBRATION DES 10 ANS DE LA FRENCH BRASSERIE
2008 - 2018

LUNCH / DINNER SET MENU

2 Courses, \$65 per person

* 2 course set menu select - Entrée & Main or Main & Dessert

* 3 Courses, \$85 per person

Set menus are served with sides of pommes frites & salade verte

* All functions with 25+ guests will be offered an Alternate serve menu only

PRE-DINING CANAPÉS

We are also very happy to arrange some pre meal canapé to be served with drinks prior to the meal.

We recommend 3 pieces per person of Chef's choice canapés for a charge of \$12 per person.

APÉRITIF

Kir Royal-French sparkling with cassis \$12 per person

BYO CAKE

\$5.00 Cakeage fee per person

SET MENU

ENTRÉE

Assiette de Charcuterie - Assortment of house made small goods *

Soupe à l'oignon - Traditional French onion soup *

Saumon Fumé - House smoked King Ora Salmon, potato, pickled daikon, brown butter emulsion, lemon GF

MAIN

Filet de Saumon - Pan seared Salmon, baby spinach, Jerusalem artichokes, celeriac purée, beurre blanc sauce GF

Coq Au Vin - Chicken in red wine sauce, mushrooms, bacon, seasonal vegetables

Faux Filet - 250g beef sirloin, potato confit, roast onion, Béarnaise sauce

SIDES TO SHARE

Pommes frites GF

Salade verte GF

DESSERT

Crème Brûlée - Traditional recipe GF

Nougat Glacé - Frozen nougat, speculos biscuit, chocolate ganache, chocolate soil

Assiette de Fromage - 50g selection of French cheese *

VEGETARIAN MENU

ENTRÉE

Poireaux Vinaigrette - 12 hours slow cooked white leeks, poached quail eggs, citrus, vinaigrette GF, VG

MAIN

Ratatouille - Ragout of mediterranean vegetables, eggplant, capsicum, tomato, goats cheese GF, VG

(v) vegetarian

(GF) gluten free

*can be made gluten free

