



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

Beetroot tart with caramelised onions, goat's cheese and a wild fig sauce

Beef tartare with fine herb horseradish and artichoke chips

Crispy calamari served with garlic mayonnaise and a salad of cucumber

Quail wrapped in pancetta with a pear tartine and a salad of wilted radicchio with a vino cotto sauce

Seared scallops served on a bed of crushed peas and mint with shavings of black truffles

### PÂTES - Entrée or Main

Risotto with mushrooms and fresh sage

Pappardelle with beef shin, tomato and red wine ragout

Potato gnocchi with duck ragout, white wine and lemon thyme

### PLAT DE RÉSISTANCE

Fish of the Day

Veal cutlet crumbed with parmesan and bread served polenta and King Brown mushrooms

Crispy skin duck breast with beetroot puree, baby carrots drizzled with truffle

Eye fillet served with potato puree, baby carrots, mushrooms and lardons

### DESSERT

Warm soft centered chocolate pudding served with fresh vanilla bean ice cream

Cannoli of ricotta, pistachio and fresh strawberries

Selection of seasonal ice cream and sorbets

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