



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

Kingfish niçoise, green beans, tomato, black olives, anchovies, egg

Boeuf tartare with fine herbs, mayonnaise and potato chips

Seared scallops served on a bed of crushed peas and mint, with black truffle dressing

PÂTES - Entrée or Main

Risotto with mushrooms and parmesan

PLAT DE RÉSISTANCE

Fish of the Day

Veal cutlet crumbed with parmesan and bread served with roast potato and King Brown mushrooms

Crispy skin duck with beetroot puree, wilted spinach, duck jus

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

DESSERT

Warm soft cantered chocolate fondant served with fresh vanilla bean ice cream

Crème Brûlée

Pavlova with fresh berries, crème légère

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