



FRENCH  
BRASSERIE

## SET MENU

**2 COURSE \$75 | 3 COURSE \$95**

**Please select: 3 Entrées | 3 Mains**

### 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

Bresaola carpaccio - cured beef carpaccio, capers, rocket, extra virgin olive oil, lemon juice

Salmon gravlax - red onion, radish, horseradish Chantilly, dill oil

Mushroom tart served with crunchy Sablé, rocket salad, basil oil (VG)

### PLAT DE RÉSISTANCE

Fish of the Day

Poulet Farci - Chicken breast stuffed with mushroom duxelle, served with crushed peas, pickled vegetables

Slow cooked rump served with mushrooms, potato purée, red wine jus

Gnocchi - capsicum purée, spinach, vegan cheese, tomatoes, asparagus (VE)

### ADD SIDES - \$5 PER PERSON

Mesclun salad, vinaigrette dressing

Pommes frites

### DESSERT

Chocolate fondant served with vanilla ice cream, red fruit coulis

Crème Brûlée

50g selection of Australian & European cheese

### BYO CAKE

\$5.00 Cakeage fee per person

### APÉRITIF

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