

MIDWEEK LUNCH MENU

ENJOY A GLASS OF WINE WITH
ENTRÉE & MAIN OR MAIN & DESSERT
\$79PP*

ENTRÉE

Le Soufflé à l'Oignon Caramélisé V

French onion soufflé gratin

Le Tartare de Bœuf GF DF

Beef tartare, diced eschalots, capers, cornichons, gaufrette potato, quail egg yolk

La Tourte aux Escargots GF*

Snail pot-pie, garlic and parsley butter, toasted baguette

MAIN

Les Tortellinis au Fromage de Chèvre et à la Betterave V

Beetroot and goats curd tortellini, hazelnut, fennel, radish, compressed pear, parsnip crisp, parmesan

Les Saucisses Pur Porc GF DF*

Pork house-made sausage, Paris mash, compressed green apple, green peas, red wine jus

Le Barramundi GF*DF*

Barramundi, mashed peas, grenobloise sauce, tempura spring onion

Le Steak à la Minute MB 3+ GF DF

180g minute steak, merchant jus, French fries, watercress

DESSERT

La Crème Caramel GF*

Traditional French vanilla custard, almond tuile

La Tarte Frangipane aux Poires et au Chocolat

Pear and frangipane chocolate tart, chocolate ice cream

La Pavlorine GF DF*

La pavlorine, lemon verbena Chantilly crème, green apple sorbet, calvados, compressed apple

WINES

Chilled red: La Ficelle | Pinot Noir | Central France

Red: Rusden | GSM | Barossa Valley, SA

White: Farina "La Pezze" | Pinot Grigio | Veneto, Italy

Rose: St Max | Rosé | Provence, France

*Only available for groups up to 8. Tuesday - Friday. Not available in conjunction with other offers or special events. Not available on public holidays.

Betha Moran