

MIDWEEK LUNCH MENU

\$79* TWO COURSES WITH A GLASS OF WINE

ENTRÉE

French Onion Souffle V

French onion soufflé gratin

Portoro Beef tartare

Diced eschalots, baby capers, comichons, gaufrette potato, quail eggs

Burrata V, GF*

Mozzarella, cheese curd & cream with salted zucchini, olive oil, vincotto & toasted garlic bread

MAIN

Gnocchi Parisienne V

Spinach veloute, assorted sauteed mushrooms, hazelnuts & Parmesan foam

Pan-seared Barramundi GF DF*

Sauce Vierge, broccolini & Pommes Parisienne

Minute MB 3+ GF DF*

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

DESSERT

Crème Caramel GF*

Traditional creme caramel with almond tuile

Passionfruit Souffle GF

Passionfruit souffle soufflé with crème anglaise and passionfruit ice cream

Cheese Plate GF*

Selection of two cheeses served with quince paste, muscatels, lavosh crackers

WINE

Saint Max Rose Provence FRA

Farina Le Pezze Pinot Grigio Veneto ITALY

La Ficelle Chilled Pinot Noir St Porcain FRA

Rusden GSM Barossa Valley SA

** Upon request.*

**A 10% service charge applies to bookings of 8 or more*