



# L'HERITAGE

Afternoon 3pm-5:30pm

## Huîtres 4.5/oyster GF

*freshly shucked sydney rocks oysters, red wine vinegar & eshallots*

## Pâté 23 GF\*

*chicken liver pâté flambéed w/ cognac, pickled onion, port wine gelée, cornichons, baguette toasts*

## Rillettes de saumon 23 +4 GF

*tasmanian salmon rillettes, lemon, dill & baby capers topped w/gravlax on toast*

## Assiette de fromages Francais 1 cheese 16 3 cheeses 45

*imported french cheeses - all served w/ thinly sliced baguette, seasonal fruit*

## Brillat savarin

*a soft-ripened triple cream cow's milk cheese w/ a natural, bloomy rind, this cheese luscious, creamy & faintly sour.*

## Roquefort papillon révélation

*w/ vivid blue streaks, roquefort papillon révélation is subtle, elegant w/ a light buttery taste.*

## Comté (18 months maturation)

*an unpasteurised cow's milk produced in the Jura Massif region of eastern France.  
w/ 83 flavour descriptions, it boasts brown-butter & roasted nut, w/ a sweet finish.*

## Mousse au chocolat et sa 'langue de chat' 16 GF\*

*dark belgian chocolate mousse w/ light vanilla chantilly & biscuit*

## Poire belle-hélène 19 GF

*poached pear in vanilla bourbon syrup, vanilla chantilly, warm belgian chocolate sauce & toasted almond flakes*

## Vanille bourbon, fleur d'oranger panna cotta, mango coulis 16 GF

*infused orange blossom & french vanilla bean panna cotta, w/ mango coulis*

## Selection de gelato maison 2 scoops 11 3 scoops 16 GF

*belgian chocolate, french vanilla, wild berries served w/ chantilly & roasted almond flakes 3*

V - vegan

Veg - vegetarian

GF- gluten free

DF - dairy free

\* - on request

10% surcharge on all Sundays and public holidays