



*Table D'Hôte Menu*  
*Available for groups of 8 and above.*

*Choose two courses for \$90 or three courses for \$105.*  
*Choose to add Collations & les Garnitures for the additional listed cost.*

**COLLATIONS**

*(designed to serve 2 people except Huitre fraîche served individually)*

***Huitre fraîche***

Oysters (Served naturally with lemon, Smoked ponzu mignonette or Yellow chartreuse mornay) +\$6 each

***Rougie de foie gras à la pomme verte***

A thick slice of Rougie foie gras lobe, green apple compote, milk bread +\$36 (60gr)

***Vol au vent au poulet et poireaux, citron caviar et pousse de fenouil***

Chicken and leek vol au vent with finger lime and bronze fennel +\$16 ( 2pc)

***Anchois olasagasti sur pain grillé***

Olasagasti anchovy, piperade, shaved mimollete cheese on toast +\$16

**LES ENTRÉES**

***Tartare de filet de boeuf***

Classic beef fillet tartare, confit yolk, croutons

***Soupe à l'oignon française***

French onion soup served with soaked bread grilled with 18month comte cheese

***Soufflé de crabe gratiné au comté***

Local Sand crab soufflé, baked 18-month comte cheese and a silky bisque made from the shells, seasoned with pastis

**LES PLATS PRINCIPAUX**

***Canard roti avec coing braisé et panais***

Roast pasture fed north rivers duck breast carved from the bone, pressed confit leg, sauce made from the bones, served with braised quince and parsnip

Add a thick slice of Rougie Foie gras + **\$30**

***Steak Frites***

200g Tasmanian pasture grass fed fillet pan roasted, pommes frites, green salad and Dijon dressing.

***Cavatelli, caponata Sicilienne, Macadamia râpée***

Cavatelli with Sicilian caponata and grated macadamia

**LES GARNITURES**

*(designed to serve 2 people)*

Green salad with Dijon Dressing + \$10

Handpicked garden beans with tarragon + \$12

Heirloom tomato salad with stracciatella cheese and salsa verde +\$15

Selection of mushrooms sauteed with garlic and chervil butter + \$15

Pommes frites + \$15

**LES DESSERTS**

***Cheesecake basque accomagné d'une compotée de myrtille***

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***Crème brûlée***

Gently baked pure cream infused with fresh vanilla bean with a burnt sugar crust

***Fromage pour un***

Daily selection of cheese (one) & accompaniments

*Menu is subject to change. Please note an 8% service charge is applied to all bills.*