

Selection du Pain

(Selection of Breads)

Baguette Al'ail

Crunchy baked garlic bread served with garlic butter

For One - \$10.00

For Two - \$18.00

La Baguette Avec Tapenade Assortiment

Crusty Baguette accompanied by creamy garlic, avocado and black pepper and pumpkin and tahini tapenades

For One - \$12.00

For Two - \$22.00

Hors D'oeuvres

(Entrée)

La Gratinee A L'oignon

Traditional French Onion Soup with a grilled cheese topped crouton

\$16.00

Escargot De Bourgogne

Snails sizzling in garlic butter and topped with puff pastry

Half Doz - 16.00

One Doz - \$28.00

Salad Caesar

Traditional Caesar Salad, Crisp cos lettuce, anchovies, croutons, parmesan cheese, topped with poached eggs and Caesar dressing.

\$18.00

La Salade Calamais Avec La Sauce De Prune

Deep fried calamari rings on a bed of wild leaf salad and enhanced with sweet chilli plum sauce and tartare sauce.

\$20.00

Coquille 'St Jacques' Avec Une Petite Salad Du Jardin

Seared plump bay scallops on rosettes of smoked salmon, watercress, corn and avocado salad with raspberry vinegar reduction

\$23.00

Crevette Normandie Avec Sauce Natua

Large succulent king prawns pan fried sitting on top of kaffir lime leaf and lemon grass scented rice napped with a prawn bisque sauce.

\$23.00

Main Course

Supreme Du Poulet Farcie Avec Fine Herbs Et Noix Du Macadamia

Herb crusted chicken breast piped with macadamia nut farcie served on roasted bell peppers, asparagus and salad leaves

\$32.00

Pork Fillet Royale

Escallops of pork, lightly crumbed with macadamia nuts, served with whipped mash potatoes and spinach with a tangy mango sauce

\$32.00

Crevette Normandie Avec Sauce Natua

Large succulent king prawns pan fried sitting on top of kaffir lime leaf and lemon grass scented rice napped with a prawn bisque sauce.

\$35.00

Coquille "St Jacques" Avec Une Petite Salad Et Une Vinagrette Framboise

Seared plump bay scallops on rosettes of smoked salmon, watercress, corn and avocado salad with raspberry vinegar reduction

\$35.00

Le Duo De Saumon

Duo of Tasmanian Salmon and Smoked Salmon served with asparagus and lime orange hollandaise

\$35.00

Le Canard En Croute A La Mandarin

Twice cooked crisp-skin breast of duckling and tangy orange relish and duckling jus

\$39.00

Carre D'agneaa Grillee Avec Sauce Pistou

Succulent Baked Rack of Lamb cut off the bone draped with garlic basil sauce atop of pesto mash.

\$39.00

Tournedos Au Poire Vert

Tender eye fillet served with green pepper sauce.

\$39.00

Pommes Gratinee

Our Mains are accompanied by creamy potatoes With a crusty cheese top

Legumes Ou Salade De Jardin

with your choice of a medley of fresh garden vegetables or our garden fresh house salad

\$9.00

Chateaubriand Jardiniere Avec Sauce Béarnaise For Two

Cut from the thickest part of the eye fillet, cooked to your liking and carved at your table, served with garden fresh vegetables and béarnaise sauce

For Two – \$98.00

Dessert

Tarte Aux Pommes

French apple tart hot from the oven with cinnamon ice cream and butterscotch sauce

\$16.00

Crème Brulee

Crème Brulee with Gypsy double cream and berries

\$16.00

Chocolate Hazelnut Parfait

Chocolate and hazelnut ice cream served with a wickedly rich chocolate sauce

\$16.00

Tarte Aux Noix Grosse

Individual homemade Pecan Pie with vanilla bean ice cream and crème fraiche

\$16.00

Crepe Suzette

Delicate French crepes immersed in a rich orange and Grand Marnier sauce, flambéed and served with double cream, ice cream and berries.

\$26.00

Fromage Pour Deux

(Cheese Platters)

With grapes and an assortment of crispbread and water crackers, featuring a choice of three cheeses.

For One

Mild Danish Brumelo Soft Blue Cheese

\$16.00

Just Ripe Gippsland Brie

For Two

Full Flavoured Devondale Aged Cheddar

\$28.00

Coffees

\$4.00

**Cappuccino
Flat White
Short Black
Long Black**

Liqueur Coffees

\$13.00

**Irish Whisky
Jamaican Rum
Mexican Kahlua
Roman Galliano**

Teas

\$4.00

**Earl Grey
Lemon Lane
Darjeerling
Irish Breakfast
English Breakfast
Mint Soother**