

Entrée \$18.50

Oysters with Ham Hock, Kipfler Potato and Cucumber
Rainbow Trout with Celeriac and Horseradish Rémoulade
Bacon Wrapped Scallops with Braised Mushrooms and Mustard Jus
Twice Baked Leek and Goats Cheese Soufflé
Rabbit Rillettes with Cornichons and Toast
Crisp Pork Shoulder Terrine with Sauerkraut and Apple

Mains \$32.00

Poisson du Jour (Fish of the Day)
Roasted Mulloway (Jewfish) with Soft Polenta, Spinach and Braised Fennel
Confit Duck with Swiss Chard, Lardons and Lima Beans
Fillet of Beef with Braised Ox Tail and Pomme Dauphinoise
Sautéed Calves Liver with Mashed Potato, Crisp Onions and Balsamic Jus
Mushroom and Pearl Barley Pilaf with Crème Fraiche
Twice Cooked Beef Cheeks with Carrot Puree, Winter Vegetables and Cèpes
Prosciutto Wrapped Pork Fillet with Pea Puree, Morels and Lentils
Steak Tartare

Plats Pour Deux (Plate for Two)

Wagyu Rump Cap (Marble Score 9), Pomme Rôtie and Sauce Bordelaise \$69.00

Sides

Warm Baguette \$4.50
Green Salad with House Dressing \$7.00
Pommes Frites \$8.00
Pomme Purée \$8.00
Green beans with Hazelnut Vinaigrette \$8.50
Peas with Braised Onions \$8.50

*Dinner Special- 3 courses \$60 per person. On Friday & Saturday nights you must
arrive at 6.30pm and be out by 8pm. (Only for the Dinner Special)*

Degustation (please see waiter regarding availability)	\$85.00
with accompanying wines	\$115.00

Escargot

Freshly Shucked Pacific Oysters with Eshallot Vinaigrette
2008 Mader Riesling

Bacon Wrapped Scallops with Braised Mushrooms and Mustard Jus
2006 Vire-Cesse Chardonnay

Roasted Mulloway (Jewfish) with Soft Polenta, Spinach and Braised Fennel
2008 Château Rio Tor Côtes de Provence

Passionfruit Sorbet with Monmousseau from Loire Valley

Fillet of Beef with Braised Ox Tail and Pomme Dauphinoise
2006 Monredon Côtes du Rhone Shiraz Grenache Blend

Assiette de Fromage- Four Cheeses
2004 Château La Gravelle Cabernet Merlot

Warm Poached Strawberries with Vanilla Ice cream and Grand Marnier Sabayon
2005 Grande Maison "Cuvée des Anges"

Coffee and Tea with Petit Fours

Dessert	\$14.50
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Prune and Armagnac Crème Brûlée

Pear and Walnut Pudding with warm Toffee and Cinnamon Ice Cream

Warm Poached Strawberries with Vanilla Ice cream and Grand Marnier Sabayon

La Grande Bouffe Chocolate Plate

Selection of Ice cream and Sorbet	\$13.00
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Selection of Handmade Petit Fours

Assiette de Fromage - Four Cheeses (\$5 supplement for Dinner Special)	\$19.00
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BYO Monday to Thursday, \$10.00 per bottle. All dishes prepared in house daily. Menu may change due to availability. 10% Surcharge on Public Holidays, 5% Surcharge for tables of 10 or more.

Menu is GST inclusive