

LUNCH MENU

MENU EXPRESS Monday to Friday- Entrée & Plat du Jour \$35 per person

DINNER SPECIAL 3 courses \$60 per person Tuesday to Saturday nights. (Fri & Sat nights you must arrive at 6.30pm and be out by 8pm)

Entrée and Light Meals

Potage du Jour with half baguette	12.00
Entrée du Jour	15.00
Wild Hare and Duck Terrine, Cornichons and Toasted Baguette	14.50
Oysters with Ham Hock, Kipfler Potato and Cucumber	16.00
Pear, Walnut and Blue Cheese Salad	14.50
Smoked Trout, Radish, Witlof and Horseradish Dressing	16.00
Belgian Endive Salad, Poached Egg, Lardons	16.00
Warm Crumbed Goats Cheese Salad with Pine Nuts and Roasted Red Capsicum	16.00
Twice Baked Spinach, Caramelised Onion and Goat's Cheese Soufflé	16.00
Sautéed Chicken Liver with Beetroot and Wild Roquette	16.00

Baguettes

Marinated Vegetable and Tapenade Baguette	11.50
Duck Confit Baguette with Cornichon	12.50
Smoked Salmon and Dill Baguette	12.50
Brie and Salad Baguette	11.50

Main

Plat du Jour	22.00
Twice Cooked Pork Belly with Celeriac Puree, Lentils and Peas	23.00
Cassoulet of Corn fed Chicken Maryland	24.00
Sautéed Calves Liver with Pomme Puree and Balsamic Jus	23.00
Moules Marinières et frites (Mussels and Fries) with Green salad	22.50
Veal Shank with Mashed Potato and Sauce Bordelaise	24.00
Twice Cooked Lamb Shoulder with Beetroot puree and Lima Beans	24.00
Steak Frite (Sirloin Steak) with Cepe Butter	26.00

Omelette available all day (see breakfast menu PTO)

Sides

Warm Baguette	4.50
Green Salad with House Dressing	7.00
Pomme Frites	8.00
Pomme Puree	8.50
Peas with Braised Onions	8.00
Green beans with Hazelnut Vinaigrette	8.50

All Coffee is roasted on the premises and can be purchased to take home.

The Jam and Rob's famous Salad Dressing are also available for purchase.

BYO (Wine Only) Tues-Thurs. Corkage \$15 per bottle. 1 Bottle Maximum Per Person.

Menu GST inclusive. 5% surcharge required for tables of 10 people or more.