



AUTUMN SET MENU 2019
LUNCH AND DINNER

Entrée

Half Shell Scallops
Garlic Butter, Lemon and Thyme Crumb

Soupe à l'oignon
French Onion Soup, Gruyere Crouton

Chicken Liver and Foie Gras Parfait
Onion Marmalade, Warm Baguette

Salmon Gravalax
Pickled Cucumber, Radish, Watercress

Mains

Vegetable Risotto, Caramelised Eggplant, Coriander Pesto

Chicken Breast, Braised Lentils, Celeriac Puree, Roasted Autumn Vegetables

Salmon, Ratatouille, Tomato Coulis, Basil Oil

Striploin, Fries, Watercress Salad, Bearnaise Sauce

Dessert

Lemon Tart , Soft Meringue, Raspberry Sorbet

Bread and Butter Pudding, Crème Anglaise, Vanilla Bean Ice Cream

Apple Tart Tartin, Salted Caramel Ice Cream, Apple Puree

Selection of French Cheeses, Fresh Fruit, **Bitton Orange Jelly**, Crackers, Candied Walnuts

Tea and Coffee

Please choose 2 Entrées, 2 Mains and 2 Desserts

Lunch 3 courses @ \$65, 2 courses @ \$55, Dinner 3 courses @ \$70, 2 courses @ \$60
