



**SPRING SET MENU 2019  
LUNCH AND DINNER**

**Entrée**

Tartare of Marinated Salmon, Cucumber Salad, Black Pearl Caviar

Chicken Liver Parfait  
Confit Duck Salad, Tomato Chutney, Toasted Brioche

Asparagus and Goats Cheese  
Spring Herbs, Zucchini, Hazelnuts, Bitton Lemon Dressing

Chilli Garlic Masala Prawns, Cous Cous Salad Fresh Coriander

**Mains (please talk to us about adding a vegetarian option)**

John Dory Fillets with Lobster Mash  
Broad Beans, Zucchini Flowers

Chicken and Morel Mushroom Ballotine  
Asparagus, Fresh Peas

Pork Cutlet  
Boudin Noir, Caramelised Apples

Lamb 2 ways - Double Cutlet and Braised Lamb Croquette  
Carrot Puree, Salsa Verde

**Dessert**

Lemon Tart , Soft Meringue, Crème Anglaise

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

Dark Chocolate Mousse, Blood Orange Sorbet, Pistachio Tuille Biscuit

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**

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