



THURSDAY CREPE NIGHT MENU

Crepe Selections

One savoury crepe and one sweet crepe for \$25pp
or a single savoury crepe \$20 and a single dessert crepe \$12

Savoury Crepes (all buckwheat GF)

- Riviera** – Smoked Salmon, Mascarpone, Capers, Pickled Cucumber Salad
Parisienne – Lamb Merguez Sausage, Bitton Spicy Tomato Sauce, Sundried Tomato Red Onion, Rocket
Savoyarde – Cherry Tomato, Spinach, Mushroom, Shallots, Emmental Cheese
Toulousaine – Grilled Zucchini, Roasted Red Capsicum, Goats Cheese Bitton Black Olive Tapenade
Perigourdine – Moroccan Chicken, Yoghurt, Sweet Potato, Coriander

Other Mains

- Ocean Trout Fillet, Mussels, Clams, Pencil Leeks, Horseradish Cream Sauce \$34
Beef Eye Fillet with Roasted Kipfler Potato, Confit Garlic and Peppercorn Sauce \$38

Sides \$8

- Caramelised Garlic Bread
Butter Lettuce, French Dressing
Fries
Steamed Green Vegetables

Dessert Crepes (all regular crepes, buckwheat available on request)

- Butter, Sugar, Lemon
Nutella and Caramelised Banana
Fresh Strawberries, Cream, Nut Crumble
Suzette Flambé au Grand-Marnier
Baked Brie, Truffled Honey
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