



AUTUMN SET MENU 2020

LUNCH AND DINNER

Entrée

Chicken Liver Parfait, Poached Sultanas, Toasted Brioche
Bitton Pear and Cinnamon Jam

Salmon Gravalax, Apple and Celeriac Remoulade, Watercress, Dill Oil

Pan Fried Scallops, Garlic Butter, Lemon and Thyme Crumb

Twice Baked Goats Cheese Souffle, Endive, Pear and Walnut Salad

Mains

(please talk to us about adding a vegetarian option)

Crispy Skinned Fillet of Barramundi, Tomato and Olive Ragout

Confit Duck Leg, Carrot Puree, Roasted Carrots, Caramelised Orange Sauce

Roasted Lamb Rump, White Bean Cassoulet

Steak, Fries, Café de Paris Butter, Watercress Salad

Dessert

Lemon Tart, Pepe Saya Crème Fraiche, Mixed Berry Compote

Roasted Strawberry Bavaois

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

Selection of French Cheeses, Fresh Fruit, **Bitton Orange Jelly**, Lavoche, Baguette, Muscatels

Tea and Coffee

Please choose 2 Entrées, 2 Mains and 2 Desserts

Lunch 3 courses @ \$70, 2 courses @ \$60, Dinner 3 courses @ \$75, 2 courses @ \$65
