

Perfect for the ladies who lunch; this is a delicious light option
Two courses – savoury and dessert - \$35.00 per person

Crispy duck salade Lyonnaise, egg, lardons, croutons and shallot dressing

Char grilled steak frites and green salade

Veal escalope topped with egg and anchoide with rocket, fennel and radish salade

Creme brulée

Banana and praline parfait with salted caramel

Entrées

Crispy duck with salade Lyonnaise, egg, bacon, croutons and shallot dressing \$20.80

Goat's cheese and leek tartlet au gratin with fines herbs (v) \$19.80

Asparagus spears with truffle, cheese provolone and soft boiled egg (v) \$20.80

Barbequed calamari with basquaise peppers, speck and saffron aioli (gf) \$20.80

Carpaccio of beef with truffle mayonnaise, caperberries, pickled mushrooms and rocket \$20.80

Cured king salmon, horseradish crème fraiche, organic baby beets, avocado mousse (gf) \$19.80

Seared scallops, watercress veloute, jamón and sautéed new potatoes \$26.00

Bel oro melon with prosciutto, gorgonzola, basil and rocket \$20.80

Steak tartare with grilled baguette
Entree \$29.80 Main \$39.80

Garnitures

Green salade, vinaigrette \$9.00

French fries with aioli \$8.00

Today's market vegetable dish \$9.00

Handmade Artisan French sour dough baguette with salted butter (for 2) \$7.00

Guarantee: If you are not delighted with your meal, it will be replaced without question, or you will not be charged

- Francis & Marilyn Domenech

BYO Wine Monday to Thursday - \$6.80 per person corkage. One bill per table

Head Chef : Graham Waddell

Sous Chef: Sarah Sullivan

Plats Principaux

Char grilled Gooralie free range pork cutlet with new potatoes, cooked in duck fat \$38.50

Seared Mooloolaba prawns with chilli, garlic, marjoram, saffron with artisan pasta \$38.50

Veal escalopes topped with egg and anchoide with rocket, fennel and radish salade \$39.50

Char grilled lamb with ratatouille, parmesan, white anchovies and olive jus \$42.80

Market fish fillet \$39.50

Spice roasted duck breast with polenta chips, creamed spinach, and prune jus (gf) \$43.80

Parsley and lemon risotto with truffled asparagus and sauce vierge \$29.90

Steak frites - 300gm sirloin with French fries, watercress and tomato \$39.80

Black Angus fillet steak Rossini, foie gras, crouton, truffle jus \$44.80

We source our export quality Black Angus from JBS Australia in the Darling Downs. It is MSA rated and the best quality we have encountered.

Children's Meals

\$1.50 per year of age – up to and including 12 years

- Veal escalope with green salad and pommes frites (gf)
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- Pan fried market fish with green salad, lemon and pommes frites (gf)
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- Artisan pasta with tomato fondue and pecorino cheese (v)

Followed by ice cream for dessert and served with their choice of soft drink

Fromage

- Farmers union centenary cheddar (Sth Australia) \$12.00
- Top paddock brie (Gippsland, Vic) \$12.00
- Jindi blue (Gippsland, Vic) \$12.00
- Meredith Chèvre (Geelong, Vic) \$12.00

Served with dried muscatel grapes and baguette toast

Dessert

Babas au Rhum with cinnamon ice cream (gf) \$16.00

Banana and praline parfait with salted caramel \$15.50

Crème brulée (gf) \$14.80

Guava panna cotta with iced berries and hot white chocolate sauce \$14.80

Chocolates \$10.00

Classic light and fluffy raspberry souffle, French vanilla ice cream (gf) \$18.00

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