

EAT-IN DINNER MENU

2 courses (minimum) \$55 // 3 courses \$65

No BYO

1ST sitting 5:30 - 7:30pm

2nd sitting 7:40 - 9:40pm

Entrées

Pan-seared scallops, chilli avocado purée, crispy speck

Café de France famous 3-cheese soufflé

Chicken liver and foie gras parfait, pear chutney, French cornichons

Moules marinières: mussels steamed with parsley, garlic, white wine, cream

Mains

Oven-roasted duck breast, sweet potato purée, pear, and candied walnuts

Crispy-skin spatchcock, potato gratin and French green beans

Pan-fried barramundi fillet, creamed spinach, confit garlic purée, toasted pine nuts

Grain-fed beef sirloin, homemade béarnaise sauce, French fries

Sides \$7: Potato gratin // Green beans, crushed hazelnuts

Desserts

Warm chocolate torte, honeycomb, vanilla ice cream

Crème brûlée

Lemon and sugar crêpes

Rhum Baba with orange-infused crème anglaise

