

EAT-IN DINNER MENU

2 courses (minimum) \$55 // 3 courses \$65 // No BYO

Entrées

Prawn and salmon rillettes, pickled cucumber, avocado

3-cheese soufflé

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

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

Mains

Vietnamese Duck à L'orange

Roast lamb, braised red capsicum and basil, mint salad

Pan-fried Silver Dory, sauce vierge

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

Sides \$7: Heirloom tomato salad, reduced balsamic, French echalottes // Green beans, crushed hazelnuts

Desserts

Dark chocolate Marquise, red wine-poached cherries

Crème brûlée

Lemon and sugar crêpes

Almond + brown butter madeleines, coffee parfait, praline