

EAT-IN DINNER MENU

2 courses (minimum) = \$57 // 3 courses = \$67 // NO BYO

Thursdays: 1 sitting only from 6pm
Fridays and Saturdays: 1st sitting 5:30pm – 7:30pm
2nd sitting 7:40pm -9:40pm

Entrées

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

3-cheese soufflé

Chicken liver and foie gras parfait, pear chutney, cornichons

Prawn and salmon rillettes, pickled cucumber, avocado

Mains

Vietnamese Duck à l'orange

Roast lamb, braised red capsicum, potato gratin

Pan-fried ocean trout, sauce vierge, cauliflower purée

Grain-fed beef sirloin, homemade béarnaise, French fries

Sides \$8: Potato gratin // broccolini, toasted almonds

Desserts

Dark chocolate Marquise, red-wine poached strawberries

Orange-infused crème brûlée

Lemon and sugar crêpes

Almond and brown butter madeleines, coffee parfait, praline