

MONDAY

## LE SET MENU

FRIDAY

### CHOOSE 2 or 3 COURSES

(from items on this page. Price per person)

ENTRÉE / MAIN or MAIN / DESSERT \$50

ENTRÉE / MAIN / DESSERT \$60

ADD A CHEESE PLATE + \$15



### ENTRÉES

#### SOUPE DU JOUR

Soup of the day

#### SOUFFLÉ AU FROMAGE

Twice baked cheese soufflé

#### RILLETTES DE SAUMON

Fresh salmon rillettes, bread chips & tendrils

#### ENTRÉE DU JOUR

Entrée special



### DESSERTS

#### CRÊPES SUZETTE

Classic flambéed crêpes,  
Orange & Cointreau sauce, vanilla ice cream

#### DESSERT DU JOUR

Dessert of the day

#### CRÈME BRÛLÉE (gf)

Orange & Cointreau crème brûlée

#### MOUSSE AU CHOCOLAT (gf) (N)

Chocolate mousse



### MAINS

#### SAUMON DE TASMANIE (gf) (N)

Oven baked salmon fillet,  
crispy potatoes, ratatouille and pesto

#### STEAKAU POIVRE (gf)

Porterhouse steak with peppercorn sauce,  
green salad & French fries

#### RAVIOLI AU FROMAGE DE CHÈVRE (N)

Goat's cheese ravioli, baby spinach,  
sweet potatoes, caramelised onions & parmesan

#### CUISSE DE CANARD CONFITE (gf)

Duck leg confit, Apple cider & Calvados sauce,  
roasted potatoes with garlic & mushrooms,

### MONDAY TO FRIDAY ONLY

LUNCH & DINNER

(except special occasions)

#### No changes permitted

(gf) Gluten Free (N) Contains Nuts

Whilst we do our best to accommodate allergies/food sensitivities, we are unable to guarantee that trace elements will not be present.

*All prices include GST*