



\$50

Prix Fixe

2 Course Lunch Menu

Extra course \$10

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

ASSIETTE DE CHARCUTERIE
Selection of cured meat



DESSERTS

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

FONDANT AU CHOCOLAT
Self-saucing chocolate pudding, vanilla ice-cream

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

STEAK AU 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

(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