

TLFD Sit down dining menu

Entrées

Chicken liver parfait, mandarin jelly, brioche
French onion soup, Gruyere croutons
Beef tartare, walnut Melba toast
Pork terrine, chutney, sourdough
Cheese soufflé, pickled walnuts, petite salad
Tuna tartare, goats cheese curd, crushed green peas, sea vegetables
Pork crackling, carrot remoulade, fried capers Bouillabaisse, market fish, mussels, saffron, rouille

Mains

Beef Bourguignon, horseradish mash potatoes, confit shallots, mushrooms
Cassoulet, pork belly, confit duck, pork sausage, white beans, gremolata
Duck confit, potato fondant, green beans, orange sauce
Lamb rump, dauphinois potato, chunky ratatouille, olive powder
Coq au vin, chicken, red wine, Cipollini onions, mushrooms, duck fat potatoes
Pork belly roasted, lentils, roasted apple, baby carrots Snapper fillet, pissaladière of tomatoes, frisée salad, sauce vierge
Pork fillet, Serrano, sage, roesti potato, roasted vine tomatoes, beurre Blanc

Desserts

Crème brûlée vanilla, madeleine Chocolate parfait, fruit compote, chocolate soil Apple tarte tatin, salted caramel, vanilla ice cream
Rum Baba, Chantilly cream, orange segments Lemon tart, vanilla mascarpone, raspberry's Opera cake, macerated cherry's, creme fraiche

Charcuterie

Meat: saucisson sec, duck rillettes, Serrano ham, pâté, terrine, cornichons, baguette

Seafood: salmon rillettes, grilled octopus, oyster, soused mussels, ceviche

\$19 pp

Extra oyster \$4.50 each

Cheese

Soft, hard, blue, quince paste, muscatels, baguette \$20 pp

Plat principal/Mini pastries Plat principal/Dessert

Plat principal/Dessert

Entrée/Plat principal

Entrée/Plat principal/Dessert

\$65.00 pp

\$75.00 pp

*\$5.00 per head surcharge per course if you would like an alternate drop