



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, pissaladiere of tomatoes, frisée salad, sauce vierge
Pork fillet, Serrano, sage, rosti potato, roasted vine tomatoes, beurre
Blanc

Desserts sharing

Tlfd mini pastries

Desserts plated

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

\$18 pp

Extra oyster \$4 each

Cheese

Soft, hard, blue, quince paste, muscatels, baguette

\$20 pp

Plat principal/Mini pastries	\$48.00 pp
Plat principal/Dessert	\$52.00 pp
Entrée/Plat principal	\$54.00 pp
Entrée/Plat principal/Mini pastries	\$64.00 pp
Entrée/Plat principal/Dessert	\$68.00 pp

*\$3.00 per head surcharge per course if you would like an alternate drop