

Set Menu

\$70 PER PERSON - Minimum 8 guests

1 item per course per person

Set menu only available by letting the restaurant know prior bookings

Entrée choice

DUCK A L'ORANGE

Roasted duck breast in orange sauce, with confit swede & crushed walnut

CUBIQUE D'AGNEAU

Crusted pulled lamb shoulder croquette with sugar snap peas & lamb sauce on potato puree

ROQUEFORT SOUFFLÉ

Roquefort cheese soufflé with soubise sauce topped w crispy onion

CREPES AU CREVETTE ET CRAB

Oven Baked prawns and crabs crepes in mild spiced seafood sauce



Main choice

CHEVRE CHAUD

Baked goat cheese crouton with thyme and honey on a pear, walnut and roasted beetroot salad

BOUILLABAISSE

Marseille fish stew with barramundi, mussels, cockles, king prawn, crab, salmon, potato, spring onion and hint of chilli served with rouille chard baguette

CONTRE FILET

300g sirloin with triple cooked hand cut chips, watercress salad and served with bordelaise sauce

POULET

Chargrilled chicken breast with cream leek and mushroom sauce and finished with pommel pail & sage jus



Dessert choice

LA SPHERE

Chocolate sphere with white chocolate mousse, French coffee ice cream, almond praline and finished with warm caramel sauce

SOUFFLÉ

Lemon soufflé with crème anglaise

CRÈME BRULEE

Lemonthyme crème brulee