

Set Menu

\$75 PER PERSON - Minimum 8 guests

1 item per course per person

Set menu only available by letting the restaurant know prior bookings

Entrée choice

ASPERGES (VG/GF)

Steamed asparagus wrapped in leek served on cashew puree & finished with pink grapefruit vinaigrette & toasted almond

CUBIQUE DE L'AGNEAU

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

PORC ME (GF)

Crispy pork belly on saffron bean puree & finished with green & red tomato salad & caper jus

CREPES AUX HOMARD

Prawn & lobster crepes in a spice cream sauce



Main choice

Mains will be served with garden salad for the table

CHOU-FLEUR STEAK (VG)

Roasted cauliflower steak served on humus & topped with red onion jam & Shimeji mushroom & finished with toasted sesame & buckwheat demi-glace

POULET GRILLÉ (GF)

Chargrilled chicken breast served with aligot & chard broccolini & finished with roasting thyme jus

POISSON DU JOUR (GF)

Pan seared Tasmanian salmon on smashed peas & edamame & served with lemon beurre noir & crème fraiche

CONTRE-FILET (GF)

Chargrilled 400g carved sirloin steak served with herbed butter sauce & roasted garlic

BARDOT'S RACK (GF)

Chargrilled lamb rack on onion puree & served with roasted sumac cauliflower, pomegranate & lamb jus



Dessert choice

SOUFFLÉ

Passion fruit soufflé served with coconut & vanilla ice cream

CRÈME BRÛLÉE (GF)

Star anis crème brûlée

LA SPHERE

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