

# 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

### **PORC ME** (GF)

Crispy skin pork belly served with cabbage & herbs salad & finished with peanut nam jim sauce

### **CREPES AUX HOMARD**

Prawn & lobster crepes in a spice cream sauce

### **TARTARE DE BOEUF**

Classic beef tartare topped with quail egg yolk & served with house croutons



## Main choice

Mains are served with Monet's Garden & Duck Fat Potatoes 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 & vegan demi-glace

### **POULET GRILLÉ** (GF)

Chargrilled chicken breast served with avocado mousse & parmesan custard

### **POISSON DU JOUR** (GF)

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

### **CONTRE-FILET** (GF)

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



## Dessert choice

### **SOUFFLÉ**

Lemon curd soufflé with house made blueberries ice cream

### **BANANA SPLIT** (VG)

Caramelised bananas served with chocolate & nut crumbs, strawberry, chocolate and apple & avocado sorbet & finished with coconut chantilly

### **LA SPHERE** (GF)

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

### **CRÈME BRÛLÉE** (GF)

Vanilla crème brûlée