

# 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

### **CUBIQUE DE L'AGNEAU**

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

### **RISOTTO AUX CHAMPIGNONS** (VG/GF)

Porcini & shiitake mushroom risotto

### **CREPES AUX HOMARD**

Prawn & lobster crepes in a spice cream sauce

### **ST JACQUES** (GF) (3)

Pan seared half shell Hervey bay scallops served in a chilli bisque



## Main choice

Mains are served with Monet's Garden & Duck Fat Potatoes for the table

### **FILLET DE BOEUF** (GF)

Chargrilled beef eye fillet served with a mushroom fricassée, charred broccolini & finished with a red wine jus

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

Pan seared salmon served on smashed edamame & green peas & finished with lemon beurre noir

### **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 GRILLE** (GF)

Chargrilled chicken breast served with green peppercorn sauce



## Dessert choice

### **SOUFFLE** (allow 15 minutes)

Lemon curd soufflé served with vanilla ice cream

### **CREME BRÛLÉE** (GF)

Vanilla crème brûlée

### **VERRINE** (VG/GF)

Layered of coconut & lime chia pudding topped with fresh strawberries, pistachio crumble & strawberry sorbet

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

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