



**Fathers' day
Menu \$ 67 pp **
Entrées**

Soupe à l'oignon cremeuse (GF)

Creamy caramelised onion soup, fresh thyme

Crevettes sautées à la crème

Prawns sautéed in garlic, white wine & cream, warm baguette.

Tarte Lorraine

Traditional Lorraine tarte, bacon, leek, Gruyère, in short crust pastry

Salade de poulpe (GF)

Warm octopus salad with fresh lime, coriander, Spanish onion

Saumon durci maison (GF)

Home cured Tasmanian salmon, potato, beetroot, carrots & boiled egg salad, dill aioli

Plasts

Filet de boeuf (GF) (Supplement of \$15 applies)

Beef Fillet, crushed baby potatoes, wilted spinach and beef jus

Caille rotie au Porto (GF)

Quail breasts, parsnip purée, caramelised echalottes and port jus

Joues de Boeuf à la Bourguignonne (GF)

Bourguignon style beef cheeks, with truffled potato purée

Barramundi à la poêle (GF)

Pan roasted Barramundi, cauliflower and carrot purée, lemon beurre blanc

Confit de Canard (GF)

Confit of duck leg in aromatic herbs & spices, herb potato purée & crispy lardons

Desserts

Pana Cotta (GF)

Vanilla bean panna cotta, berry compote, meringue & mint syrup

Tarte Tatin

Caramelised apple in puff pastry, crème anglaise & ice-cream

Pudding aux Dattes

Sticky date pudding served with vanilla bean ice cream, caramel sauce

****Sunday surcharge of 10% applies to listed pricing**