



Bienvenue à L'isle de France Terrigal...

We thank you for choosing to dine with us today, and we look forward to taking you on our Culinary Tour de France.

We are focussed on a prominent dedication to French ambiance and cuisine across one of the best beachfront sceneries in Terrigal. Our emphasis is still Fine French Food without the fuss.

Our acclaimed Team , composed a menu to present a total food experience "Un repas complet" with the finest of ingredients, a répertoire favouring balance of flavours, amidst smiles and passion for French cuisine at its best.

We have also tried and matched our favourite wines to our menu, we hope you enjoy them as much as we do.

Thank you again for visiting L'isle de France... A wonderful combination of expansive beach views, sensational food and a warm, friendly, and attentive service from our dedicated staff.

Merci et à bientôt

Bernard



Entrée

Steak Tartare

Classic tartare of raw beef fillet, aromatic green cream, pickled shimeji, cured egg yolk

(Match with a GI Beaujolais \$14.50)

Soupe à L'oignon (V)

Traditional French onion soup, Gruyère, sourdough croûtons

(We recommend a GI of Viranel Viognier \$17.50)

Escargots des Tropiques

Escargots in garlic & lardons cream, hint of chilli potatoes, squid ink coral tuile, baguettine

(Enjoy with a GL of Sancerre 17.50)

Soufflé au fromage (V & GF) 20 minutes preparation

Gruyère soufflé, creamed spinach

(We suggest a GI of Vouvray Chenin blanc \$14.50)

Choice of 2 courses \$58 pp (Sunday & Public Holiday - \$63.80)

Choice of 3 courses \$68 pp (Sunday & Public Holiday - \$74.80)

Surcharge Visa Mastercard 1%



Entrée

Parfait de foie de Volaille

Chicken liver parfait, raspberry & orange jelly , sourdough

(We suggest a Gl of Vouvray \$14.50)

Rillettes de Saumon fumé

Fresh salmon rillettes, Crème fraiche, pickled water melon, snow pea tendrils

(Enjoy with a Gl of Turkheim Riesling \$15.00)

Saumon Durci Maison (GF)

Home cured Tasmanian salmon, potato, beetroot, carrots & boiled egg salad, dill aioli. (We recommend a Gl of Picpoul \$14.50)

Camembert au Jambon de Parme (for 2 to share 20 minutes prep)

Baked camembert in cured Parma ham, tomato confit, roasted walnuts praline ,brown sage butter, French baguette

We suggest a Gl of carte d'or Champagne for a decadent accompaniment to your meal \$22

Crevettes sautées à la crème d'estragon

Prawns sautéed in garlic, white wine, cream & tarragon, brunoise vegetables

Light spicy red mashed potatoes, fresh peas & chives

(We suggest a Gl of Pépés Béret Sauvignon blanc \$15.50)

Choice of 2 courses \$58 pp (Sunday & Public Holiday - \$63.80)

Choice of 3 courses \$68 pp (Sunday & Public Holiday - \$74.80)

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Les Viandes (GF)

Our premium Steaks

Supplement of \$15 applies in addition to the 2 or 3 course menu pricing

Our premium beef is carefully selected from Australia's best, super aged, MSA graded cooked to your liking, served with potatoes au gratin Provençale.

Côte de bœuf

Rib eye on the bone (grass fed dry aged) 400g

(Match with a glass of Morgan Simpson Basket Press Shiraz \$17.50)

Filet de bœuf

Fillet (grass fed) 220g

(We recommend a glass of Château Huradin Bordeaux \$17.50)

Surlonge de Wagyu Mb 9+

Full blood top sirloin Wagyu (grain fed 500 days) 220g

(Enjoy with a glass of Pépé's Béret Syrah \$ 17.50)

Sauces - Mushroom, Three pepper, Red wine jus, Mushroom truffle butter

Choice of 2 courses \$58 pp (Sunday & Public Holiday - \$63.80)

Choice of 3 courses \$68 pp (Sunday & Public Holiday - \$74.80)

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Specialités Françaises, enjoy with our wine suggestion
(Please note some wines are only available by the bottle)

Roulade de poulet

Twice cooked chicken roulade , Parisienne purée, baby
glazed carrots, dehydrated mushroom jus
(Enjoy with a Gl of Turkheim Pinot Gris Gl \$15)

Joues de Boeuf à la Bourguignonne (GF)

Slow cooked beef cheeks, red wine, truffled potato purée
(Gl of full -bodied Pigmentum Cahors is recommended \$17.50)

Confit de Canard (GF)

Confit of duck leg, aromatic herbs & spices, herb potato purée, crispy lardons
A Gl of La Pinède Cote du Rhone will complement this spécialité (Gre/Syr Gl \$17.50)

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Choice of 3 courses \$68 pp (Sunday & Public Holiday - \$74.80)
Visa and Mastercard Surcharge - 1%



Specialités Françaises, enjoy with our wine suggestion
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Petits raviolles de Royans, sauce Marie-Rose (V)

Sage and pumpkin ravioli, tomato base sauce Marie-Rose
(Domaine Tracot Beaujolais GL \$14.50)

Gigot d'agneau 7 heures (for 2 to share) (GF) \$79

Roast lamb cooked for 7 hours & farmhouse vegetables
(GL of Monsieur Pinot, Pinot noir to complement your dish \$17.50)

Saumon Ora Royal à la Béarnaise (GF)

Ora King Salmon, béarnaise, asparagus, fennel & snow pea tendrils
A GL of Petit Chablis will complement this spécialité (Gre/Syr GL \$17.50)

Chou fleur aux épices à la Marocaine (GF V)

Spiced roast cauliflower, beetroot hummus, cauliflower greens & pumpkin seeds
Enjoy with a GL of Marcel Deiss Alsace \$17.50

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Surcharge Visa Mastercard 1%



Plat d'accompagnement (side dish)
(Surcharge of 10% Sunday and Public Holidays)

Pommes frites truffées \$8.00
French fries with truffle oil

Petits pois à la Française \$8.00
Green peas sautéed with lardons and lettuce

Purée Parisienne \$7.50
Creamy potato purée

Salade verte vinaigrette \$8.50
Green lettuce with vinaigrette

Ratatouille Provençale \$8.50
Traditional recipe with aubergines, tomatoes,
capsicum & courgettes

Baguettine \$3.75
Warm freshly baked petite baguette

Baguette à l'ail et aux fines herbes \$8.00
Garlic and herb bread

Légumes verts sautés au beurre \$9.00
Mixed green vegetables

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Dessert



Soufflé aux framboises (15 minutes preparation)

Raspberry soufflé, french ice cream, dark chocolate
(Match with a glass of Moelleux dessert wine \$17.50)

Verrines de Meringue, Crème Brûlée, Pot de Chocolat (\$5 supplement)

Three miniature desserts Lemon meringue, Crème brûlée, Chocolate pot
(Match with a glass of Beaumes de Venise \$15.50)

Crêpe Suzette

French crêpes, Grand Marnier syrup & salted caramel ice cream
(Perfectly Complimented with a glass of Ste Croix du Mont Sauternes style \$15.50)

Fondant au Chocolat et Crème vanillée (15 minutes preparation)

Rich chocolate fondant on crème anglaise and vanilla bean ice cream
(Best enjoyed with a glass of Domaine Viranel rouge \$18.50)

Granita de Pastèque et fruits de la passion

Fresh watermelon granita, passion fruit sauce, coconut yoghurt
(Match with a glass of Monbazillac \$15.50)

Trio de Glaces

3 scoops of assorted ice-creams

Affogato \$18.50

Vanilla bean ice cream, hazelnut liqueur and espresso coffee

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