



L'isle de France sur Mer Terrigal Weddings and functions...

Our acclaimed Restaurant is the ideal location for a wedding, anniversary, birthday or christening by the sea.

For all our events we offer exclusive table service or cocktail parties showcasing our à la carte, menu.

With years of experience at the top échelon of French Cuisine, Kavi Hurrey and his team specialise in " Ultimate Canapés " to make any planned event a unique and unforgettable one.

The restaurant can accommodate 170 guests for a Cocktail style function, and several options can be tailored to suit your requirements. Our courtyard and verandah offer the ideal setting for pre-dinner drinks or cocktails.

If you prefer to book the restaurant for a 3 Course dinner or mini dégustation, we can comfortably fit 140 guests, to make your event a real stand out.

*We partner with Spark*d Events for the restaurant styling and have numerous options available for weddings, corporate or private functions.*

We have the know-how and venue to make your Business, Corporate Networking, or Social function a true success, be it for breakfast, lunch or dinner. Breakfast / morning tea functions available Tuesday to Friday.

Our focus is to make you and your guests feel right at home in our beautiful surrounds.

For any further information regarding your special event don't hesitate to contact me either through the restaurant or via my mobile phone.

A bientôt,

*Noy Everson
Functions Coordinator*

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www.lisledefranceterrigal.com.au

1/150 Terrigal Drive, Terrigal 2260





A la Carte Menu

Our 2 3 or 4 course menu gives you the option of

3 Canapés, 2 Entrées, 2 Main courses , 2 Desserts

Lunch Functions & Weeknights Dinner Monday to Thursday

2 COURSES \$57

3 COURSES \$67

4 COURSES \$77

Friday, Saturday, Sunday Night

2 COURSES \$65

3 COURSES \$75

4 COURSES \$85

Cocktail Menu

Your selection of 10 canapés pp for 3 hours food service @ \$69

Your selection of 8 canapés pp for 2 1/2 hours food service @ \$59

Inclusions

*5 Hour exclusive use (No venue hire) * Minimum spend required*

Linen napkins, tablecloths, cake table & service on platters with napkins

Extras

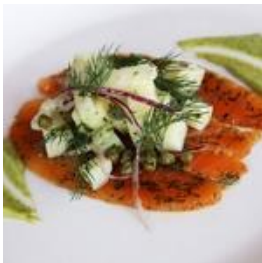
Warm Baguettine \$2.50 pp

Espresso coffee & tea \$4.00 pp

Salad or mixed greens \$12 per plate. Serves 4 guests

Add cheese, antipasto and fruit platters for \$10 pp

Plated cake service with Chantilly cream \$5.00 pp



Entrée

Select 2 Entrées served alternately

Gâteaux de Crabe

Savoury crab cakes, chive & lime mayonnaise, tomato salsa

Saumon Durci Maison (GF)

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

Parfait de foie de Volaille

Chicken liver parfait preserved with orange & fresh thyme butter, sourdough

Tarte Lorraine

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

Crevettes sautées à la crème d'estragon

Prawns sautéed in garlic, white wine, cream & tarragon, warm baguettine

Flan aux courgettes

Courgettes' flan with goats' cheese, tempura baby zucchini & roasted capsicum purée

Saumon sauce Maltaise

Poached salmon fillet, Maltaise sauce & asparagus

Porc caramélisé

Slow cooked pork belly, petite salade, sticky caramel glaze

Soupe à L'oignon (V)

Traditional French onion soup, gratinated Gruyère, sourdough croûtons

Escargots des Tropiques

Escargots in garlic cream, a hint of chilli, lardons, potatoes, & herb baguettine

Steak Tartare

Classic tartare of raw beef fillet

Duck Confit Velouté (GF)

Potato leek soup, duck confit, truffle oil



Main course

Select 2 mains served alternately



Joues de Boeuf à la Bourguignonne (GF)

Slow cooked beef cheeks, red wine, truffled potato purée

Canard Confit

Confit of duck Leg with aromatic herbs, spices, Parisienne purée & red wine jus

Supreme de Poulet Provençale (GF)

Roasted Chicken supreme, sautéed potatoes, peppers, Provençale herbs

Cote de Porc persillade (GF)

Pork cutlet, potato puree, parsley butter

Caille rotie, style fermière (GF)

Roasted quail sautéed potatoes, peppers & mixed herbs

Rumsteak d'agneau

Grass fed roasted lamb rump, gratin Dubarry , & thyme jus

Surlonge de boeuf (230g)

Aged, grass fed sirloin, red wine jus & crunchy chips

Poisson façon Provençale

Roasted Barramundi, rich tomato base, olives , fresh herbs & baguette

Petits raviolles de Royans

Sage and pumpkin ravioli, sauce Marie-Rose

Gambas au pastis

Panfried king prawns with pastis, saffron velouté, pilaf rice

Canard deux façons

Duck breast, pink salt, sticky caramel, duck confit pie

***\$15 per person supplement for our Premium steaks**

Surlonge de Wagyu Mb 9+ (220g)

Full blood top sirloin Wagyu (grain fed 500 days) sauteed potato Provençale, red wine Jus

Filet de bœuf (220g)

Beef Fillet (grass fed) Parisienne purée, Mushroom Truffle butter



Dessert

Select 2 mains served alternately



Verrines de Meringue, Crème Brûlée

Three miniature desserts Lemon meringue, Crème brûlée

Crêpe Suzette

French crêpes, Grand Marnier syrup & salted caramel ice cream

Pudding aux dattes, sauce caramel

Sticky date, Vanilla bean ice-cream, caramel sauce

Pana Cotta au lait de brebis

Sheep's milk yoghurt Pana Cotta, red wine syrup & rhubarb

Poire pochée sauce chocolat

Poached pears in spiced syrup, vanilla mascarpone & chocolate sauce

Tarte Tatin

Apples cooked in toffee & puff pastry, cinnamon ice-cream

Pudding de Brioche au chocolat

Brioche chocolate pudding, vanilla bean ice-cream

Omelette Norvégienne

Layers of ice-cream, sponge cake, mixed berries, meringue & strawberry coulis

Mousse au Chocolat

Rich chocolate mousse with a hint of orange liqueur, crushed pistachio

Mousse aux Fraises

Fresh strawberry mousse, lemon thyme jelly



Cocktail Menu

Duck Confit Velouté (GF)

Potato, leek soup, duck confit, truffle oil

Roast Pork Baguettine

Mini baguette, roast pork loin, lettuce, aioli

Wagyu Beef Burger

Cheese, caramelised onions, aioli, lettuce, tomato on brioche

48 hrs Cured Salmon

Cured salmon with dill aioli on toasted sourdough

Beef Cheeks (GF)

Braised beef cheeks, aromatic herbs and red wine, Parisienne purée, truffle oil

Gâteaux de Crabe

Savoury crab cakes, chive and citrus mayonnaise, tomato salsa

Creole Chicken Wings (GF)

Mauritian style spicy chicken wings

Calamars au poivre

Chef's salt & pepper calamari

Crème of lentils (GF)

Creamy dark lentils, pancetta, truffle oil

Poitrine de porc caramélisée

Caramelised sticky pork belly

Onglet (GF)

Med rare steak, Parisienne puree, red wine jus

Escargots

Snail, cream, white wine on brioche

Crevettes l'ail

Garlic prawns on brioche

Courgettes au fromage de chèvre(V)

Courgettes with goat's cheese

Grilled vegetables bruschetta (V)

Tomato, zucchini, eggplant, onion, sourdough

Choux au fromage (V)

Gruyère cheese puffs

Caesar basket (V)

Caesar salad, crispy wonton

Desserts

Crème Brûlée (GF)

Rich baked custard, caramelised sugar

Verrines de Meringue (GF)

Lemon meringue, lemon curd

Pot de Chocolat (GF)

Smooth chocolate ganache, orange liqueur

Pana Cotta au lait de brebis (GF)

Sheep's milk yoghurt Pana Cotta, red wine syrup



Beverage Package

**** \$45 for 4.5 hours***

Baron Jaques Blanc de Blanc Mousseux

Les Terrasses Fontanet Grenache Syrah

Les Terrasses Fontanet Grenache blanc

Phoenix Premium Larger Beer (Mauritius)

Bavaria Larger & Light Beer (Holland)

Selection of soft drinks

Upgrade to our Cellar Selection POA

We carry an extensive range of artisan made biodynamic and organic wines showcasing the best wine producing regions across France.

Our list includes wines from Bordeaux, Provence, Alsace, Bourgogne, Corse, Côtes du Rhône, Champagne and Vallée de la Loire



L'isle de France Wedding Services

Please enquire about our complimentary menu tasting for the Bride & Groom

Accommodation, Terrigal Pacific

Phone: 02 4385 1555

Email: admin@terrigalpacific.net.au

Styling and decorating by Spark*d Events, Nicky

Bridal & cake table skirting, Chair covers & sashes, Draping & backdrop, Table centrepieces

Phone: 0410 477 774

Email: nicky@whenlovesparks.com.au

Piccolo Pear Florist, Nina

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