

**New Year's Eve 2017 3 Courses \$65 pp**  
( Sunday Surcharge of 10% applies to all food and beverages)

**Entrées**

**Foie Gras de Canard (Supplement \$10)**  
Duck foie gras, brioche, truffle oil caramelised fig

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

**Saumon durci maison (GF)**  
Home cured Tasmanian salmon, potato, beetroot, carrots & egg salad, dill aioli

**Gateaux de Crabe**  
Crab gateaux, citrus mayonnaise, tomato salsa

**Saint Jacques**  
Seared scallops, cauliflower purée, lime beurre blanc, crispy kale

**Plats**

**Tournedos ( Supplement \$15)**  
Aged grain fed **medium rare** beef fillet, foie gras, glazed carrots, asparagus, port jus,

**Joues de Boeuf à la Bourguignonne (GF)**  
Slow cooked beef cheeks in red wine, truffled potato purée

**Confit de Canard (GF)**  
Confit of duck leg in aromatic herbs & spices, with herb potato purée & crispy lardons

**Coq au Vin (GF)**  
Chicken prepared in red wine, mushrooms, lardons with pilaf rice

**Saint Jacques**  
Seared scallops, cauliflower purée, lime beurre blanc, crispy kale

**SIDES**| Mixed sautéed green vegetables \$9| Truffled French fries \$7.50| Potato puree \$7.50

**Dessert**

**Panna Cotta au lait de brebis (GF)**  
Sheep's milk panna cotta, rhubarb & red wine syrup

**Pudding de Noël**  
Steamed Xmas pudding, vanilla custard and fresh strawberries

**Crêpe Suzette**  
Crêpes in Grand Marnier and orange syrup, salted caramel ice-cream

**Indulgence de chocolat (GF)**  
Flourless chocolate cake, layered with chocolate mousse, chocolate tuile

**Vegetarian options available**

