



L'isle de France Menu

Joues de Boeuf à la Bourguignonne (GF) \$28.50

Bourguignon style beef cheeks, truffled potato purée

Poisson Provence (GF) \$28.50

Roasted Barramundi, in traditional tomato base, olives fresh herbs and baguette

Cote de Porc persillade (GF) 28.50

Pork cutlet , parsley butter, potato purée

Confit de Canard (GF) \$28.50

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

Petits raviolles de Royans, sauce Marie-Rose (V) \$21.50

Sage and pumpkin ravioli in a tomato base sauce Marie-Rose

Carri Poule \$25.50

Mauritian style chicken curry with potatoes on steamed rice & fresh coriander chutney

Gigot d'agneau 7 heures (serves 2-3) \$68.00

Roast lamb cooked for 7 hours roasted farmhouse vegetables, peas & beans, red wine jus

Selle d'agneau à la fleur de sel (GF) 28.50

Roasted lamb rump, rosemary , salt flakes with potato purée

Soupe du jour \$9.00

Soup of the day

Sides

Pommes frites truffées \$7.50

French fries with truffle oil

Petits pois à la Française \$7.50

Green peas sautéed with lardons and lettuce

Purée Parisienne \$7.50

Creamy potato purée

Salade verte \$7.50

Green lettuce, cherry tomato, Spanish onion, french vinaigrette

Ratatouille Provençale \$7.50

Traditional recipe with aubergines, tomatoes, capsicum & courgettes

Gratin Dauphinois \$8.00

Creamy potato gratin

Baguettine \$2.50

Warm freshly baked petite baguette

Légumes verts sautés au beurre \$9.00

Sautéed mixed green vegetables, butter, parsley