

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.

Here we are focused on a prominent dedication to French ambiance and cuisine, across one of the best beachfront sceneries in Terrigal. We are truly honoured to have been awarded a Chef's hat for 5 years running since 2021 by the Australian Good Food Guide, as we continue to emphasise fine French food without fuss.

Our acclaimed chef Jeremy Pace, from Bretagne in France, has composed a seasonal menu promoting a total food experience. *Un repas complet*, has the finest of ingredients. He and his team hope to sublime your senses, delight your tastebuds, with flavours, textures, and freshness of produce.

Only fresh Australian produce and seafood, are sourced supporting local businesses whenever possible, our menu reflects this endeavour and has been priced accordingly.

To ensure your utmost pleasure whilst dining, Fabrice, our sommelier, has matched a number of wines to our menu, many of them by the glass via Coravin. 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, a warm, friendly, and attentive service from our dedicated personnel. Bon appétit !

Merci et à bientôt

Bernard

Please note our seasonal menu is subject to change at any time and some items listed may not be available at the time you dine

Pour Commencer

Rustiguette \$4

Warm freshly baked baguette, espelette butter

Baguettine aux fines herbes \$10.5

Baguettine & herbed butter

Olives marinées 12

Warm marinated Australian olives

Entrées

Soufflé au fromage (V GF)

Warm twice-baked Gruyère soufflé, confit leek, Fourme d'Ambert creamy sauce

Sashimi King fish (GF DF)

Hiramasa kingfish sashimi, figs, orange, hazelnut & local honey

Huitres nature (DF GF) + Supplement \$12

1/2 dozen freshly shucked appellation Sydney rock oysters, red wine vinegar & échalote mignonette

Tarte aux escargots

Roasted snails & veal tongue tarte, parsnip purée, parsley emulsion

Confit de poireaux et champignons de saison (V VG GF DF)

Confit leek & Kombu, Shiitake and tofu vinaigrette & taro purée

Coquilles St Jacques (GF) Additional \$5

Pan seared scallops, potato & jamon foam, King brown mushrooms (This item attracts a supplement of \$5)

**Choice of 2 courses \$88 pp (Sunday \$96.80 / Public Holiday \$101.20)
Choice of 3 courses \$98 pp (Sunday \$107.80 / Public Holiday \$112.70)
10% surcharge on all food and beverages on Sunday & 15% on Public Holiday
Surcharge Visa Mastercard 1.5% No split bills please
Minimum charge of 2 Courses (\$88) is mandatory per guest over 12 yrs**

Plats (Mains)

Poisson du moment (GF)

Pan-seared market fish, carrot & ginger purée, chargrilled Bok choy, Yuzu sauce

Filet de porc (GF)

Pork tenderloin, pepperberry, burnt cabbage purée, roasted apples & salt bush

Pièce du boucher filet de boeuf (GF DF) + additional \$25 **

Pan-seared Grainge signature tenderloin MB4 + smoked onion & bone marrow purée, roasted kipfler potato, red wine jus

Please note the beef fillet attracts a pricing supplement**

Cannelloni au potiron (GF DF VG)

Pumpkin cannelloni, Shiitake mushrooms, Cavolo nero, tofu, roasted vegetable jus

Magret de canard aigre-doux (GF DF)

Pan seared sweet and sour duck breast, daikon, roast fig, balsamic jus

Bourguignon de joues de Boeuf (GF)

12 hr slow cooked Wagyu beef cheeks, potato purée, baby carrots, jus de cuisson

Homard du Chef + additional \$25 ** (GF/DF optional)

Roasted Lobster tail, Jerusalem artichokes, King brown mushrooms, bisque emulsion

Please note the lobster attracts a pricing supplement **

Accompagnements (Side dishes) \$12

Pommes frites

Truffled potato chips

Salade mixte (VG GF)

Mixed leaves, pear, walnuts & pickled eschallot salad.

Steamed broccolini (GF DF)

Steamed broccolini, anchovies & lemon dressing, roasted almonds

Purée Parisienne (GF) \$12

Chef's decadent potato purée

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Our Desserts are all house made & form part of our 2 or 3 course menu options

Crêpes Dentelles (GF optional)

Apple-cider vinegar Caramelised apples crêpes Dentelles, wattle-seed ice-cream

Crème brûlée (GF optional)

Vanilla bean crème brûlée, sablé breton

Pêche pochée à la crème de coco (DF)

Poached peach, Coconut cream, grapefruit granita

Glaces & sorbets maison (GF)

Trio of house made ice-creams & sorbets

Crèmeux au chocolat (GF)

Milk chocolate crèmeux, roasted banana, flourless peanut biscuit, salted caramel ice-cream

Affogato \$26 (GF)

Homemade vanilla bean ice-cream, hazelnut liqueur & espresso coffee

Selection of 3 French cheeses (GF optional) \$32 pp

Apricot and fig chutney, poppy seed Lavosh, candied walnuts, dried muscatel

Dessert wines by the glass (75 Mls)

2021 Domaine des Bernardins	Rhône Valley Muscat de Beaumes de Venise	19.50
2021 Domaine La Caussade	Sainte-Croix-du-Mont, Bordeaux Sem, Sauv, Muscadelle	19.50
2015 Château Roumieu Sauternes , Bordeaux	Sem, Sauv, Muscadelle	25
2021 Banyuls Rimage, Bila-Haut , Roussillon	fortified sweet red blend Michel Chapoutier	23
2016 Quarts de Chaume, Grand Cru Loire	Valley Chenin Blanc Chateau Pierre Bise	30
2016 Chateau Rieussec Sauternes	Sem, Sauv, Muscadelle	30

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