

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 4 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 have prepared a répertoire favouring balance of flavours, amidst smiles and passion for French cuisine at its best.

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

Marinated Australian olives

Entrées

Soufflé au fromage (V,GF)

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

Coquilles St Jacques (GF DF)

Pan-seared Shark Bay scallops, Jerusalem artichoke purée, hazelnut, chicken jus

Huitres nature (DF GF) + Supplement \$12

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

Steak tartare (GF DF)

Classic French steak tartare, quail egg & potato crisps

Choufleur aux oignons caramélisés (V DF VG) GF optional

Cauliflower & caramelised onions, parsley oil, buckwheat grains, sea spray

Tarte d'anguille fumée

Smoked eel tarte, textured beetroot, horseradish

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)

Agneau du chef (DF)

Roasted lamb rump, faro, confit capsicum, preserved lemon, chermoula dressing, rosemary jus gras

Poitrine de porc (GF DF)

Crispy skin pork belly, braised cabbage, apple cider jus gras

Légumes du Chef (GF DF VG V)

Pumpkin and gingerbread purée, roasted seasonal mushrooms, fondant potatoes, sauce diable

Confit de Toothfish (GF) + additional \$25 **

Confit Toothfish fillet, seaweed, fish roe, Yuzu sauce, chargrilled broccolini

Please note the Toothfish attracts a pricing supplement**

Bourguignon de joues de Boeuf (GF)

12 hr slow cooked Wagyu beef cheeks, parsnip purée, braised baby carrots, parsley, jus de cuisson

Poisson du jour (GF)

Pan-seared market fish, celeriac purée, South Australian mussels, shellfish sauce

Filet de boeuf (GF) + additional \$25 **

Pan-seared Grainge signature tenderloin MB4+ onion soubise, baby leek, radish, horseradish jus

Please note the beef fillet attracts a pricing supplement**

Roasted Lobster tail from W.A + additional \$25 (GF DF)

Roasted Lobster tail, gingerbread purée, seasonal mushrooms, fondant potatoes, sauce diable

Please note the lobster attracts a pricing supplement \$25**

Accompagnements (Side dishes) \$12

Pommes frites

Truffled potato chips

Salade mixte à l'orange et fenouil (V GF)

Fennel and orange, mixed leaves, pickled eshalot, honey dressing

Purée Parisienne (V GF)

Parisian-style potato purée

Choux de Bruxelles (DF GF)

Crispy Brussel sprouts, lemon & anchovy dressing, roasted almonds

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

Tarte aux pommes et coings

Apple and confit quince, yuzu crémeux, roasted almonds ice-cream

Crème brûlée (GF optional)

Classic Vanilla crème brûlée, sablé breton

Baba au Rhum

Traditional warm baba in Emperor Rum syrup, vanilla bean crème

Glaces & sorbets maison (GF)

Trio of house made ice-creams & sorbets

Crèmeux au chocolat (GF optional)

Weiss Gianduja crémeux, confit tangelos, tonka bean 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 compote, 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	23
Michel Chapoutier		
2016 Quarts de Chaume, Grand Cru Loire	Valley Chenin Blanc	30
Chateau Pierre Bise		
2016 Chateau Rieussec Sauternes	Sem, Sauv, Muscadelle	30

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