



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.

We are focussed on a prominent dedication to French ambiance and cuisine across one of the best beachfront sceneries in Terrigal. Our emphasis is still Fine French Food without the fuss.

Our acclaimed team composed a menu promoting a total food experience. "Un repas complet" with the finest of ingredients, a répertoire favouring balance of flavours, amidst smiles and passion for French cuisine at its best.

We choose Australian sourced produce and sea food, and support local businesses whenever possible, and have priced our menu accordingly.

We have also tried and matched our favourite wines to our menu, 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 and a warm, friendly, and attentive service from our dedicated personnel.

Merci et à bientôt



Shared Group Menu Friday to Sunday (Minimum 2 guests) \$78 pp

Baguette à l'ail et fines herbes

Garlic & herb bread

Crème d'amande maison(VG)

Creamed almonds, sesame seeds, oregano, dehydrated grapes & sourdough bread

Citrouille deux façons (V, GF ,(VG & DF optional)

Roasted pumpkin , pumpkin purée , goats' cheese, pumpkin seeds

Saumon durci maison (GF)

Home cured Tasmanian salmon, beetroot salad, dill & capers aioli

Poulet Cordon bleu

Cordon bleu chicken, Serrano ham, Gruyère , potato purée & mushroom sauce

Brocollini au beurre

Brocollini, chickpea & confit garlic dressing

Café mélo

Sphere of Coffee, pistachio & caramel ganache

(Sunday & Public Holiday - \$85.80)

Surcharge Visa Mastercard 1%



Pour Commencer...

(See our staff for the perfect apéritif from our beverages list)

Baguettine \$3.75

Warm freshly baked petite baguette, butter

Baguette à l'ail et fines herbes

\$8.00

Garlic & herb bread

Olives marinées (VG , GF)

\$9.50

Warm herbed marinated olives

Crème d'amande maison (VG & GF Option)

\$ 12.50

Creamed almonds, sesame seeds, oregano, dehydrated grapes & sourdough bread

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%



Entrée

(We have tried and recommend a selection of premium terroir wines available by the glass)

Foie gras (GF Optional)

Duck foie gras, raspberry jelly, sun dried tomato jam, pickles

Empanadas du Chef (GF)

Colombian style empanadas with a French touch, duck confit, Dijon mustard dressing

Crêpes aux crevettes ou aux escargots

Savoury crêpes with:

Garlic prawns, chorizo, chilli, & parsley butter

Or

Escargots, garlic, parsley & lardons cream, hint of chilli

Soufflé au fromage (V & GF)

Twice baked Gruyère soufflé, creamed spinach

Camembert au Jambon de Parme (Share plate for 2)

Baked camembert, cured Parma Ham, tomato confit, hazelnut praline, French baguette

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%



Specialités Françaises (Main)

(Enjoy with our wine suggestion, please note some wines are only available by the bottle)

Poulet Cordon bleu

Cordon bleu chicken, Serrano ham, Gruyère, potato purée & mushroom sauce

Epaule d'agneau au four (GF)

7 hrs roasted lamb shoulder, creamy pumpkin purée, lemon & parsley sprinkles

Confit de Canard (GF)

Confit of duck leg, aromatic herbs & spices, cauliflower & fennel purée, toasted almond flakes, port wine & damson sauce

Joues de Boeuf à la Bourguignonne (GF)

Slow cooked beef cheeks, red wine, lardons, mushrooms, carrots, truffled potato purée

Tortellinis sauce Marie-Rose (V)

Sun ripened tomato & ricotta tortellini, tomato base Marie-Rose sauce, & spinach

Poisson frais du marché

Market fish selection, green salsa, pan fried mushrooms, polenta & confit fennel

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%



Les Viandes (GF)

Our premium Steaks

Supplement of \$10 applies in addition to the 2 or 3 course menu pricing

Our premium beef is carefully selected from Australia's best, super aged, MSA graded, served with potatoes au gratin provençale.

Côte de bœuf

Rib eye on the bone (grass fed dry aged) 400g (We recommend Medium)
(Match with Morgan Simpson Basket Press Shiraz)

Filet de bœuf

Fillet (grass fed) 220g (We recommend Medium Rare)
(Match with Petit Picoron Bordeaux)

Surlonge de Wagyu Mb 9+

Full blood top sirloin Wagyu (grain fed 500 days) 220g (We recommend Medium)
(Match with Pèpé's Béret Syrah)

Sauces - Mushroom, Three pepper, Red wine jus, Mushroom truffle butter

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%



Plat d'accompagnement (side dish)
(Surcharge of 10% Sunday and Public Holidays)

Pommes frites truffées	\$9.50
French fries with truffle oil	
Brocollini au beurre	\$10.50
Brocollini, chickpea & confit garlic dressing	
Salade verte vinaigrette	\$10.00
Mix of baby lettuce, pickles & white wine vinaigrette	
Legumes verts sautés au beurre	\$10.00
Mixed green vegetables	

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%



Dessert

Bavarois aux pistaches & litchis

Semi frozen pistachio & lychees mousse

Crêpe Suzette

French crêpes, Grand Marnier syrup & salted caramel ice cream

(Perfectly Complimented with a glass of Ste Croix du Mont Sauternes style \$15.50)

Café mélo

Sphere of Coffee mousse & caramel ganache

Fondant au Chocolat (15 minutes preparation)

Rich chocolate fondant, vanilla bean ice cream

(Best enjoyed with a glass of Domaine Viranel rouge \$18.50)

Trio de Glaces

3 scoops of assorted ice-creams

Assiette du Chef for 2 (Supplement \$10.00)

Chef's decadent dessert selection

Affogato \$19.50

Vanilla bean ice cream, hazelnut liqueur and espresso coffee

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%