



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 in 2021, 2022 & 2023 by the Australian Good Food Guide, as we continue to emphasise fine French food without fuss. We now also propose a tasting menu for your consideration.

Our acclaimed chef, Jeremy Pace from Bretagne, France, has composed a 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. We choose Australian sourced produce and seafood, supporting local businesses whenever possible, and have priced our menu accordingly.

To ensure your utmost pleasure whilst dining, Fabrice, our sommelier, has matched a number of 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, who can also advise you on our Exclusive Gourmet Experiences.

Merci et à bientôt

Bernard



## **Pour Commencer...**

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

<b>Rustiguette</b>	\$4
Warm freshly baked rustic baguette & in-house espelette & fennel butter	
<b>Baguettine à l'ail et fines herbes</b>	\$10
Baguettine & herbed butter	
<b>Olives marinées (VG,GF)</b>	\$12
Warm herbed marinated Toolunka Creek olives	

**We invite you to consider our Chef's tasting menu on the next page**

**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**



**Jeremy's dégustation, is offered at dinner time only. We respectfully request that the entire table opts for either the tasting or our à la carte menu \$145 pp**

**Tartelette de petits pois (GF)**

Peas tartelette, mint and goat's cheese

**Consommé de tomate (GF)**

Tomato consommé, spanner crab, coriander espuma, roasted buckwheat grains

**Confit de Toothfish (GF)**

Confit Toothfish fillet, sea weed, fish roe, Yuzu sauce

**Agneau au four (GF)**

Roasted lamb rump, Japanese eggplant, confit capsicum, labneh and rosemary jus

**Soufflé de pamplemousse (GF)**

Grapefruit soufflé, pineapple sorbet

**Tasting menu items cannot be substituted for any item on the à la carte offering, and subject to availability**

**Sunday \$159.50 / Public Holiday \$166.75**

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## **Entrée**

(Our sommelier recommends a selection of premium terroir wines available by the glass)

### **Soufflé au fromage (V GF)**

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

### **King fish tartare (GF DF)**

Hiramasa kingfish, grapefruit, hazelnut & Blue Mountains honey dressing, watercress

### **Carpaccio d'agneau (GF DF)**

Lamb carpaccio, native pepper crust, black olive tapenade, sunflower seeds

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## **Entrée**

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### **Huitres nature + Supplement \$12**

½ dozen freshly shucked appellation Sydney rock oysters, red wine vinegar and échalote mignonette. **(Please note this dish attracts a pricing supplement )**

### **Asperges à l'oeuf mollet (V DF Optional VG)**

Perfect egg, kombu and potato espuma, green asparagus

### **Poulpe grillé (GF DF)**

Chargrilled Fremantle octopus, sauce vierge, confit capsicum & espelette pepper

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## **Specialités Françaises (Main)**

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

### **Agneau du Chef (GF)**

Roasted lamb rump, Japanese eggplant, confit capsicum, labneh and rosemary jus

### **Magret de Canard (GF)**

Crispy skin duck breast, confit beetroot, apple, smoked onions puree, balsamic jus

### **Confit de Toothfish (GF) + (Additional \$25)**

Confit Toothfish fillet, seaweed, fish roe, Yuzu sauce, chargrilled brocolini  
(Please note this dish attracts a pricing supplement )

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## **Specialités Françaises (Main)**

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### **Bourguignon de joues de boeuf (GF)**

12 hr slow cooked Wagyu beef cheeks, red wine, lardons & baby carrots, potato purée, button mushrooms, jus de cuisson

### **Poisson du jour (GF)**

Pan-seared market fish, zucchini flower, crab mousse, saffron sauce

### **Homard du Chef (GF) + (Additional \$25)**

Roasted lobster tail from W.A, peas and asparagus casserole, lobster bisque  
(Please note this dish attracts a pricing supplement )

### **Filet de boeuf (GF) + (Additional \$25)**

Beef tenderloin little Joe MB4+, potato purée, watercress salad, bone marrow and red wine jus (Please note this dish attracts a pricing supplement )

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

**Pommes frites** \$12  
Potato chips with aioli

**Légumes verts de saison (V GF DF)** \$12  
Steamed green beans, miso dressing,  
crispy shallots

**Purée Parisienne (V GF)** \$12  
Parisian-style potato purée

**Salade de betterave (V GF)** \$12  
Roasted beetroot, candied walnut,  
goat's cheese & dill

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## Dessert

### **Ldf riz au lait (GF)**

Strawberry and rhubarb rice pudding, basil ice cream

### **Crème brûlée (GF option)**

House-made lavender crème brûlée, sablé breton

### **Parfait glacé (GF)**

Parfait glacé, candied oranges, almond praline, salted caramel sauce

### **Glaces maison (GF)**

Trio of house made ice-cream

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## Dessert

### **Crèmeux au chocolat**

Weiss Gianduja crèmeux, confit tangelos, tonka beans ice cream

### **Affogato \$26 (GF)**

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

### **Fromages de France \$32 pp**

Selection of 3 French cheeses

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

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