

Mother's day 3 Course menu \$110 pp (Includes 10% Sunday surcharge)

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, hazelnut, chicken jus

Steak tartare (GF DF)

Classic French steak tartare, quail egg & potato crisps

Filet de thon grillé + Additional \$10

Chargrilled Tuna loin, sesame seeds, avocado, Yuzu

Plats (Mains)

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

Confit de cigale de mer (GF) + Additional \$25

Confit Moreton Bay bug, cauliflower purée, samphire & Bisque

Agneau du chef (DF)

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

Sides optional \$12

Pommes frites

Truffled Potato chips

Choux de Bruxelles (DF GF)

Crispy Brussel sprouts, lemon & anchovy dressing, roasted almonds

Desserts

Baba au Rhum

Traditional warm baba in Emperor Rum syrup, vanilla bean crème

Crème brûlée

Classic Vanilla crème brûlée, sablé breton

Crèmeux au chocolat

Weiss Gianduja crèmeux, confit tangelos, tonka bean ice cream

Soufflé aux Framboises + Additional \$5

Raspberry Soufflé lemon sorbet

****10% surcharge applies to all food and beverage on Sundays**