

ENTREE CHOOSE 3 FOR THE TABLE

ESCARGOT

Sauteed with garlic, butter, mushroom and truffle oil

FRITURE DE CALMAR

Flash fried calamari served with house made aioli

STEAK TARTARE

served with traditional condiments and cured egg yolk

PATE MAISON

Handmade Duck liver pate, artisan pickles, jam, brandy and french baguette

FROMAGE CAMPAGNE

Country Style whipped ricotta, grilled asparagus, zucchini and almonds drizzled with house made vinaigrette

HERB CRUSTED BONE MARROW

Roasted and charcoal on the woodfire

MAIN

300G STRIPLOIN STEAK

Black Angus MB+2.
Thin and Juicy New York Style Cut

DUCK A L'ORANGE

Confit duck leg with orange, carrot puree and honey.

VEGETABLE DELICE

Tender charcoal grilled Eggplant with Pearl Couscous, Yoghurt and Pepita Sauce

POISSON

Charcoal Roasted Market Fish, topped with Fennel, fine Herbs and Sauce Vierge.

LAMB CUTLETS

Premium grilled lamb, French style petit pois, speck and handmade jus

SIDES CHOOSE 3 FOR THE TABLE

Steak Fries

Silky Paris Mash

Macaroni and Cheese

Baby Cos lettuce salad

Sautéed Green Beans & Raisins

Roast Duck Fat Chat Potatoes

Roast Cauliflower and Garlic

DESSERT

PASSION FRUIT TART

Rich and Tangy passionfruit with house made lavender and honey ice cream

BURNT CHEESECAKE

Baked cream cheese cake and Vanilla ice cream

CHOCOLATE CREME BRULEE

A house speciality!
Creamy, rich and utterly indulgent. Served with hazelnut gelato

HANDMADE PAVLOVA

Delicate handmade - meringue served with orange curd and summer fruits.