



Welcome to our **Wine Cellar** 75 \$ per person

Entrée

parfait de foie de volaille...

chicken liver mousse w toasted brioche and rocket salad drizzle w hazelnut oil

salade de canard...

green salad w duck confit, mandarins confits and avocado topped w a raspberry vinaigrette

coquille St Jacques.... Grilled scallops served on a bed of peas and carrot puree drizzle w. lemon infused olive oil

escargots de Bourgogne ...six French snails served w a garlic parsley sauce

Main

canard à l'orange...crispy skinned duck, twice cooked in the oven and served w an orange and Grand Marnier sauce w sweet potato and braised red cabbage

cassoulet... classic French dish of duck leg confit, Toulouse sausage and pork belly served on white haricot beans

poisson du jour..... fish of the day

coq au vin...

free range chicken marinated in red wine w potatoes, mushrooms and bacon

steak au poivre vert...

eye fillet of beef on kifer potatoes, topped w a cognac peppercorn sauce sided by greens and garnished w a sliced caramelised apple

Dessert

mousse de chocolat noir... chocolat mouse served w. a passion fruit jelly and a minestrone of tropical fruits

tarte au citron... classic lemon tarte served w.a rhubarb mousse

ananas roti aux framboises... pineapple slices, baked in brown sugar and Szechuan pepper, served w.raspberries and a light caramel sauce

crème caramel the classic French dessert

Bon Appétit!