

Mains...

Poulet Chasseur

25.0

*Chicken thighs slowly cooked in white wine, tomatoes, tarragon
alongside pommes chateau potatoes*

Canard a l' Orange

35.0

*Roasted duck nested on a bed of butternut pumpkin and coriander and finished with its own
duck orange glaze*

Poitrine De Pork avec purée de lentilles

30.0

Pork Belly resting on slowly cooked lentils, carrots and bacon

Carré d' Agneau marocain

35.0

Rack of lamb, served with a spiced saffron couscous, minted yoghurt and rocket

Filet de Boeuf au poivre

35.0

fillet of beef with leeks and garlic mash, roasted field mushrooms and pepper sauce

Poisson Du Jour

30.0

Fresh fish of the day accompanied by chefs special creations

Caille farcie de Tasmanie

35.0

*Tasmanian quail deboned stuffed with dried fruit, roasted garlic, topped with cranberry and
rosemary jus*

*All of our dishes are served with few vegetables, meat and fish with potatoes
Please enjoy our side dishes as an extra to share...*

Sides... mashed potato rice pilaf green salad french beans 6.0

Open for lunch Tuesday to Friday from 12 midday
Open for Dinner Tuesday to Saturday from 6 pm