

THIS WEEKS BUSINESS LUNCH MENUS

\$25 for TWO COURSES...

your choice of the following main course...

- souris d'agneau... *braised til tender lamb shank w a roasted garlic and rosemary mash, sided w glazed zucchini and carrots*
or
filet de barramundi au risotto... *fillet of barramundi encased w crushed almonds, served w a tomato and white wine coulis on a rocket risotto*
or
entrecôte maître d'hôtel frites salade... *scotch fillet steak topped w a lemon mustard parsley butter served w French fries and salad*

your choice of the following dessert...

- tarte fine aux pommes... *thinly sliced apples served warm on puff pastry w vanilla icream*
or
crème caramel... *the classic French dessert*
or
mousse au chocolat... *chocolate mousse*

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to begin as entrée...

- salade de canard... *cos lettuce topped w duck confit w an avocado and a mango ginger dressing*
or
soupe du jour... *soup of the day*

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