

Welcome to our Cellar

\$75 3 courses Function Menu

AMUSE BOUCHE AND BREAD

.... To start the night...

TARTE AU CHÈVRE

**CAMILLE'S GOAT CHEESE TART WITH ONION
COMPOTE AND MESCLUN**

SALADE DE CAILLE CONFITE

**BRISBANE VALLEY CONFIT QUAIL,
MARINATED GRAPES, CHILLED GARDEN GREEN SALAD,
VERJUICE DRESSING**

PARFAIT DE FOIE DE CANARD

HOME MADE DUCK PÂTÉ, CHUTNEY & TOASTED BRIOCHE

.....the main event.....

LE POULET

**SLOW ROASTED ORGANIC BABY CHICKEN, FARMERS GARDEN GREENS,
EGGPLANT PUREE AND PEARL BARLEY, 3 PEPPER SAUCE**

LE CANARD A L'ORANGE

**CRISPY ORGANIC FREE RANGE DUCK, TWICE COOKED,
SWEET POTATO PURÉE, RED CABBAGE,
ORANGE AND GRAND MARNIER SAUCE**

ENTRECÔTE - RIB - EYE

**RIB-EYE FILLET GRASS FED, DUCK FAT POTATO ,
GREENS, FOREST MUSHROOM SAUCE**

.....the sweeter things in life.....

CRÊPES SUZETTE

CLASSIC CRÊPE, ORANGE AND GRAND MARNIER SAUCE, VANILLA ICE CREAM

CRÈME BRÛLÉE

TRADITIONAL CRÈME BRÛLÉE

TARTE AU CHOCOLAT

CHOCOLATE AND SALTED CARAMEL TART WITH CHOCOLATE MOUSSE

BON APPETIT!!!