

MIDWEEK LUNCH MENU - \$79PP

ENJOY A GLASS OF WINE WITH
ENTRÉE & MAIN OR MAIN & DESSERT

ENTRÉES

La Salad de Bettraves V, GF, DF*

Roast beetroot with celeriac purée, compressed persimmon, fromage blanc, walnut and basil oil

Le Soufflé aux Oignons Caramélisés V

French onion soufflé gratin

Le Tartare de Boeuf GF DF

Beef tartare, diced eschalots, capers, cornichons, gaufrette potato, egg yolk

MAINS

Les Gnocchis à la Ricotta V

Potato and ricotta gnocchi, pumpkin velouté, sage butter, watermelon radish, stracciatella and pepita seeds

Le Barramundi GF DF*

Barramundi fillet, potato & confit leek gratin, romesco sauce, pomme allumette

Le Steak à la Minute MB 3+ GF DF*

180g minute steak, merchant jus, French fries, watercress

Les Saucisses Pur Porc GF DF*

Pork sausages, Paris mash, compressed green apple, green peas, red wine jus

DESSERTS

La Crème Brulee GF*

Traditional creme brulee, almond tuile

Le Riz au Lait GF*

Rice pudding, poached rhubarb, kumquat, citrus fruits, almond nougatine, ginger bread ice-cream

Le Soufflé à la Banane GF

Spiced banana soufflé with Armagnac crème anglaise and miso ice cream

WINES

**La Ficelle | Chilled Pinot Noir | St Porcain FRA
Rusden | GSM | Barossa Valley SA
Saint Max | Rose | Provence FRA
Derwent Estate | Pinot Gris | Derwent Valley TAS**

Bistro Mosman