

MIDWEEK LUNCH MENU - \$79*

TWO COURSES WITH WINE

ENTRÉES

French Onion Souffle V

French onion soufflé gratin

Burrata GF

*Buffalo mozzarella, cheese curd & cream
with salted zucchini, olive oil, vincotto & toasted garlic bread*

Portoro Beef tartare

Diced eschalots, baby capers, cornichons, gaufrette potato, quail eggs

Chicken Liver Pate GF*

Orange marmalade, toasted brioche, cornichons

MAINS

Gnocchi Parisienne V

Spinach veloute, assorted sauteed mushrooms, hazelnuts & Parmesan foam

Pan-seared Barramundi GF DF*

Sauce Vierge, broccolini & Pommes Parisienne

Grilled spatchcock GF DF*

Harissa, black garlic toum, labneh, baby cucumber, radish

Minute MB 3+ GF DF*

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

DESSERTS

Crème Caramel GF*

Traditional creme caramel with almond tuile

Passionfruit Souffle GF

Passionfruit souffle soufflé with crème anglaise and passionfruit ice cream

Petits Fours GF*

Selection of house made petit fours

Cheese Plate GF*

Selection of two cheeses served with quince paste, muscatels, lavosh crackers

WINES

Saint Max Rose Provence FRA

Farina Le Pezze Pinot Grigio Veneto ITALY

La Ficelle Chilled Pinot Noir St Porcain FRA

Rusden GSM Barossa Valley SA

** Upon request.*

**A 10% service charge applies to bookings of 8 or more*