



## Prix Fixe Lunch \$55

Choice of 2 courses and glass of wine  
De Bortoli Semillon Sauvignon Blanc,  
De Bortoli Cabernet Merlot or Soft Drink

Extra course \$10.00 • Bread Basket \$4.00

**No Substitutions**

<b>Garnitures</b>	
<b>Épinards sautés</b> Sautéed spinach	\$12.50
<b>Purée de pommes de terre</b> Mashed potatoes	\$10.50
<b>Pommes Frites</b> French Fries	\$10.50
<b>Haricots Verts</b> Sautéed green beans with garlic and toasted almonds	\$12.50

### **Soupe à l'oignon**

French onion soup with gruyere  
crouton

### **Salade de saumon fumé aux agrumes**

New Zealand smoked salmon,  
mixed leaf salad with a citrus  
vinaigrette

### **Pâté de canard et pruneaux Maison**

House made duck and prune terrine  
with cornichons

### **Salade au Roquefort**

Salad of mixed leaves with  
a blue cheese dressing

### **La Salade César**

Caesar salad with shaved parmesan,  
smoked bacon, croutons, anchovies  
and a free-range poached egg

### **Bœuf Bourguignon**

Beef braised in red wine, onions,  
lardons and mushrooms served with  
mashed potato

### **Le Poisson, Frites et Salade Verte**

Grilled fish of the day served with fries  
& green mixed leaves

### **Brochette de Boeuf**

Eye fillet beef skewer marinated in  
thyme and garlic served with fries and  
salad

### **Plat Végétarien**

Baked zaatar spiced and vegetable  
Croquettes with capsicum ragout,  
Persian Fetta and flat bread

## **LES DESSERTS**

### **Crêpes Suzette**

Crêpes Suzette with Grand Marnier and mandarin sorbet

### **Crème Brûlée**

Traditional vanilla bean custard with caramelised sugar

Not available Mother's Day, Father's Day or December. One menu per person.

