

MENU RAPIDE



MONDAY TO FRIDAY LUNCH ONLY

TWO COURSES \$49,9
THREE COURSES \$59,9

LES ENTRÉES

Chèvre Chaud

brûlé goats cheese, petit tomatoes, confit white zucchini, tomato dressing, nigella seeds, baby basil

Terrine de Noël

free range ham & parsley terrine, Mr Jones' Christmas Ham Glaze, apple & mustard, cornichons

Saumon Fumé

cold smoked salmon, chopped egg, capers, pickled shallot, crème fraîche, baguette crisps

PLATS PRINCIPAUX

Tarte aux Tomates

Gruyère & mustard tart, smoked summer tomatoes, mascarpone, witlof & basil salad

Boudin Blanc d'Eté

free range chicken & thyme white sausage, sweet corn purée, crispy kale, jus gras

Entrecôte Cheeseburger* w/ frites

Entrecôte Signature Steak Frites* (+\$24,9 supplement)

Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce

LES GARNITURES

Pommes frites \$14,9

Secret Herb Butter Sauce* \$5,9

Salade* w/ radish, walnuts, French Dressing \$14,9

Charred broccolini* beurre noisette, toasted almonds \$14,9

LES DESSERTS

Profiteroles au Chocolat*

French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds

Fontainebleau au Fraise

Gippsland fromage frais, macerated berries, strawberry sorbet, meringue wreath

Le Marquis Brie

Brie de Rambouillet, Maison Pear & Ginger Chutney, fresh baguette

Coupe de Sorbet

parfum de jour