

STARTERS

- ♣ Oysters with Salmon pearl Caviar & Mignonette
- ♣ Prawn Cocktail
- ♣ Premium Antipasto charcuterie & Fruit board
- ♣ Duck Liver & cognac parfait
- ♣ Pumpkin, Spinach, Zucchini and Feta Quiche
- ♣ Lyonnaise Duck salad
- ♣ Yellow fin Niçoise salad
- ♣ Charred Eggplant with herbs & pomegranate
- ♣ Mushroom & Truffle Vol au Vents
- ♣ Figs stuffed with Goat cheese (seasonal)
- ♣ French onion soup
- ♣ Seasonal Vegetable galette

MAINS

- ♣ King Ora Salmon, Herb Crusted with Pomegranate
- ♣ Aged Angus beef Chateaubriand
- ♣ 52 Hour Beef Bourguignon
- ♣ Braised beef cheeks in Pedro Ximenes
- ♣ Slow Roasted Saltbush Lamb Shoulder, Dijon mustard & lemon
- ♣ Braised lamb shanks
- ♣ Toulouse sausage with French lentils
- ♣ Chicken Roulade with mushrooms & herbs
- ♣ Coq au Vin Blanc
- ♣ Blue Eye / Rockling Beurre Blanc on Spinach & Pomme Puree
- ♣ Rack of lamb with Dijon mustard crumbed pistachio & herbs
- ♣ Confit Duck risotto with seared duck breast.
- ♣ Wild rice, Silverbeet and Pernod stuffed peppers

SIDES

- ♣ Seasonal vegetables with fava & salsa verde
- ♣ Roasted Asparagus, Pumpkin, Carrots, Zucchini, Beetroot
- ♣ Sautéed garlic & herb mushrooms
- ♣ Pomme Puree with or without truffle
- ♣ Smashed Rosemary Potatoes with lemon
- ♣ Green Salad
- ♣ Charred Cabbage with capers & buttered, merlot vinaigrette

FINAL

- ♣ Premium French cheese fruit & nut board
- ♣ French Macaroons
- ♣ Crème Caramel
- ♣ Lemon Tart