



Entrées

Les escargots

Six parsley and garlic buttered Burgundy snails

Le tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry
Cornichon, parsley, onion, capers

La soupe du Jour

Seasonal soup of the day

Le duo de poisson

Kingfish carpaccio and tartare,
Cucumber, pickled apple, smoked crème fraîche, cucumber oil

La rilette de canard

Tathra Place confit duck leg roll,
pistachio, raspberry, duck jus

Mains

La bavette à l'échalotes

Little Joes wagyu mb+4 flank steak, sautéed potatoes,
Roasted and pickled shallots, mustard red wine jus

Le soufflé sauce Nantua

Moreton bay Bug soufflé,
crustacean bisque, Bug tail and herbs salad

Les berlingots façon 'Pic'

Goats cheese and lentil berlingot, heirloom beetroot,
Potato crumb, beetroot puree

2 Course weekday lunch \$75pp



Add on :
Sides \$12

Les petits pois à la française

Green peas, braised onion, speck and lettuce

Patate Gascogne

Duck fat roasted potatoes, sea salt, rosemary

Le panier vert

Green beans, sugar snaps, beurre noisette,
toasted almonds

La salade aux herbes

Iceberg lettuce, radicchio, apple cider vinegar dressing, fresh herbs

Dessert \$25

La crème brûlée flambée au cointreau

Cointreau flame vanilla crème brûlée

La mousse au chocolat blanc

White chocolate mousse dome, verbena meringue,
Mango salsa, almond sponge, lime gelee

Le soufflé a la passion

Passion fruit soufflé, chilli explosion
Coconut and kaffir lime sorbet

Les fromages

Selection of French cheeses, croutons, dried fruit