



## **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

### **La truite au Champagne**

Confit trout and scallop mousse terrine, Swiss chard,  
Champagne sauce

### **La terrine de canard**

Tathra Place confit duck, foie gras and rhubarb terrine,  
New season asparagus

## **Mains**

### **L'agneau des Pyrénées**

White Pyrenees lamb duo,  
Braised shoulder-filled zucchini flower, lamb rump, cumin jus

### **Le poisson du jour**

Fresh market fish of the day,  
cooked how chef feels

### **La raviole de chèvre**

Beetroot and goat cheese raviole, spring vegetables,  
Herb-oiled beurre blanc

**2 Course weekday lunch \$75pp**



**Add on :**  
**Sides \$12**

**Les petits pois à la française**

Green peas, braised onion, speck and lettuce

**Paris mash**

Creamy potato mash, chives and olive oil

**Les choux de Bruxelles**

Brussels sprouts, with Comté, lemon and parsley crumb

**La salade aux herbes**

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

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**Dessert \$25**

**La crème brûlée flambée au cointreau**

Cointreau flame vanilla crème brûlée

**La marquise au chocolat**

Dark chocolate mousse, génoise,  
Opaline, roasted wattle seed ice cream

**Le soufflé a la passion**

Passion fruit soufflé, chilli explosion  
Coconut and kaffir lime sorbet

**Les fromages**

Selection of French cheeses, croutons, dried fruit