



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

L'épi de maïs

Tumut rainbow trout, scallop mousse and corn roulade,
charred corn salsa, corn mousse

La terrine de canard

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

Mains

La bavette à l'échalotes

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

Le poisson du jour

Fresh market fish of the day,
cooked how chef feels

Le pithivier de betteraves et lentilles

Beetroot and puy lentil pithivier, spring vegetables,
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, Brussels sprouts, 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 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