

the
french
brasserie 

2 COURSE SET MENU

choice of - entrée/ main or main/ dessert

ENTRÉE

Soupe à l'oignon

Traditional French onion soup served with croûtons and gruyère

Truite fumée

*House smoked ocean trout, cucumber salad, vodka & cucumber jelly,
dill crème fraîche, toasted brioche*

Terrine de canard

Pork & duck terrine, enoki mushroom & parsley salad

MAIN COURSE

Barramundi

*Barramundi fillet, braised fennel, tapenade,
sauce vierge, enoki mushroom*

Porc

*slow cooked pork belly, apple puree, pickled onion,
celeriac remoulade, light mustard sauce*

Faux-filet

Sirloin steak, pomme darfin, red wine sauce

DESSERT

Crème catalane

Traditional vanilla & fennel infused crème brûlée

Mousse au chocolat

*Malted chocolate mousse, caramelised banana & foam,
crème fraîche ice cream, waffle tuile*

Délice de rhubarbe

Rhubarb terrine & mousse, sablé Breton, white chocolate ice cream

Canapés

*We are also very happy to arrange some pre meal canapé to be served with drinks prior to the meal.
We recommend 3 pieces per person of Chef's choice canapés for a charge of \$10 per person. There
would be a meat, seafood and vegetarian option.*

Degustation Menu

*Degustation menu design by our chef on demand
Amuse bouche plus 5 courses set \$110 per person food only*

Beverage Option

Alcohol is based on consumption. Please contact us to arrange a beverage option to suit your function.