

LE CHEF

• FRESH SEASONAL CUISINE •

ENTRÉE

Les Escargots (1/2 doz)

Snails in garlic butter with toasted baguette

Arancini balls

Golden crispy rice balls filled with creamy risotto, cheese and herbs.

Beef Croquettes & Tzatziki

Golden crisp croquettes filled with tender, slow-braised beef, seasoned with aromatic herbs and spices

Set Menu

3 course
\$85

MAIN

Filet de Boeuf

Beef eye fillet served with potato mash, seasonal vegies and jus

Gratin de poisson à la bordelaise

Pan fried market fish, seasonal greens, sauce of the day

Piperade Basquaise

Stuffed roast capsicum served with smokey tomato base sauce and toasted bread

Creamy Risotto of the Day

Choice of beetroot & mushroom, green peas, seafood, mushroom & chicken



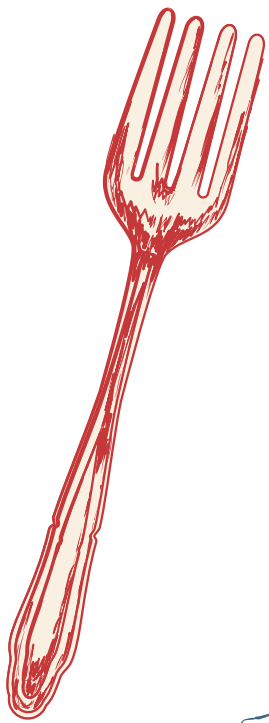
DESSERT

Crème Brûlée

a classic Crème Brûlée with a silky, smooth and rich custard topped with a thin pane of crunchy toffee.

Mango Mousse

A light and velvety mousse made with ripe, juicy mangoes, gently whipped cream, and a touch of sweetness.



Please inform our staff for any allergies.

(V) → Vegetarian, (GF) → Gluten Free, (VV) → Vegan, (D) → Dairy, (N) → Nuts