



Sunday Set Menu

THREE COURSES \$59PP

ENTRÉE

ORGANIC DOULE BRIE FRIT

LEMON PEPPER CALAMARI

GARLIC PRAWN CUTLETS

MAIN

EYE FILLET, CAFE DE PARIS & GOLDEN POTATO STACK
BEER BATTERED FLATHEAD TAILS, PEA MASH & TARTARE
WILD MUSHROOM & TRUFFLE RISOTTO

DESSERT

FRENCH VANILLA CREME BRULEE

CARAMEL ESPRESSO PUDDING

ENHANCE YOUR MAIN

GRILLED SHARK BAY SCALLOP \$8

GRANDE QLD PRAWN \$9

CANADIAN LOBSTER TAIL \$29

TO SHARE

TRUFFLE & PARMIGIANO POMME FRITES \$19

ROQUEFORT & COS SALAD - CHABLIS VINAIGRETTE, PEAR, RADISH &
CANDIED WALNUTS \$19

