

burlesque SET MENU

including complimentary Chef's canape and petit fours

Two Course - Main & Dessert - \$69pp

Three Courses - Entree, Main & Dessert - \$89pp

**Upgrade* - Entree, Lobster as Main & Dessert - \$159pp*

ENTREE

DUCK & FIG TERRINE
CARAMALISED FIG, CORNICHONS, TOASTED BAGUETTE

FRITURE DE CALAMARS
ROSEMARY & GARLIC SALT, AIOLI

BEEETROOT, SHEEP'S FETA & CAMELISED WALNUT TART
CRUSTY PASTRY SHELL (V)

ESCARGOT DE BOURGOGNE À L'AIL
GARLIC, PARSLEY, SHALLOTS, CHABLIS & BAGUETTE

MAIN

PREMIUM GRASS-FED GIPPSLAND EYE FILLET
CAFE DE PARIS BUTTER & POMME FRITES

NEW ZEALAND KING DORY FILLETS
BAKED ALMONDINE CRUST & LEMON CAPER SAUCE

WILD MUSHROOM & TRUFFLE RISOTTO (V)
BEURRE NOISETTE & SHAVED AGED GRANA PADANO

TWICE COOKED DUCK A L'ORANGE
SOUS VIDE DUCK LEG, PORT REDUCTION, LIQUOR INFUSED CHERRIES

FLAME GRILLED SOUTHERN ROCK LOBSTER
CHAMPAGNE & COGNAC VELOUTE

DESSERT

FRENCH VANILLA CREME BRULEE
CHOCOLATE MOUSSE

vegan & gluten free options available on request



burlesque

ENHANCERS

WARMED BAGUETTE
SALTED BEURRE
\$7

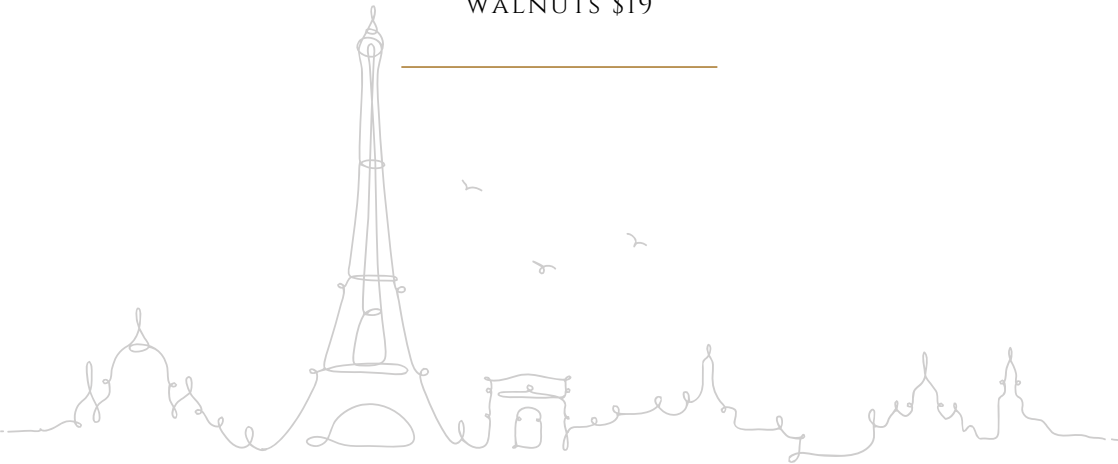
DOUBLE CRUMBED ORGANIC BRIE
DRIZZLED TRUFFLE HONEY
\$24

CHICKEN LIVER PATE
SOUR CHERRIES, WARMED BAGUETTE
\$39

FRESHLY SHUCKED OYSTERS MIGNONETTE
\$7 EACH

TRUFFLED POMME FRITES
SHAVED PARMIGIANO GRANDE REGGIANO
\$19

ROQUEFORT & COS LETTUCE SALAD
CHABLIS VINAIGRETTE, CRISPY PEAR, RADISH,
WALNUTS \$19



Patrons with food allergies or other dietary requirements, please inform your waiter before ordering. Le Bar Supper Club makes every attempt to identify ingredients that may cause an allergic reaction. In our kitchen, we use dairy, gluten, nuts, shellfish etc. Customers with food allergies must be aware of this risk. Le Bar Supper Club will not assume any liability for adverse reactions from our premises.