



Bonne Fete des Meres

ENTREE, MAIN & DESSERT - \$119

ENTREE, LOBSTER MAIN & DESSERT - \$199

COMPLEMENTARY CANAPE

Prawn Crumpet

STARTER

Escargot de Bourgogne à l'ail

Garlic, parsley, baguette slices, shallots & Chablis

Champagne Battered Grande QLD King Prawns

Vinaigre de vin rouge

Shark Bay Scallop

Squid ink risotto, drizzled crustacean bisque

French Onion Soup

Melted Gruyere, veal broth, croutons

MAIN

Flame Grilled Southern Rock Lobster

Champagne & Cognac Veloute

Premium grass-fed Gippsland Aged Angus Eye fillet

Cafe De Paris Butter

Twice Cooked Duck a l'Orange

Sous vide duck leg, port reduction, liquor infused cherries

New Zealand King Dory Fillets

Baked almondine crust & lemon caper sauce

SIDES TO SHARE

*Blue cheese, crisp pear candied walnuts, cos
lettuce, Chablis dressing Salad*

&

Truffle & Parmesan Pomme frites

DESSERT

Chocolate Mousse

French Vanilla Creme Brulee

After Dinner Liqueur & Petit Fours

