



# Winter Classics

WEDNESDAY & THURSDAY  
TWO COURSES & AROMATIC MULLED WINE  
\$39PP

## ENTREES

CARAMELISED FRENCH ONION SOUP – MELTED GRUYERE

PARISIAN ESCARGOT – GREEN HERB BUTTER

BAKED BRIE – THYME & TRUFFLE HONEY

FRITURE DE CALAMAR – ROSEMARY & SEA SALT

## MAINS

SLOW COOKED LAMB SHANKS & TRADITIONAL GRAVY – RUSTIC POTATO

BEEF BOURGUIGNON – PAPPARDELLE

CAULIFLOWER THREE CHEESE MORNAVY – GRATIN

DUCK LEG A L'ORANGE – ROASTED CHATS

BEER BATTERED BARRAMUNDI FILLET – CRUSHED PEAS & RUSTIC TARTARE

## ADD SIDES

WARMED BAGUETTE & SALTED BUERRE 9

BLUE CHEESE, COS, RADISH, PEAR, CARAMALISED WALNUT SALAD 12

PARMESAN & TRUFFLE POMME FRITES 12

## ADD PETITE DESSERT

FRENCH VANILLA CREME BRULEE 12

DECADENT CHOCOLATE MOUSSE 12



# Steak Frites & Glass Shiraz

GIPPSLAND SCOTCH FILLET 250G, PEPPERCORN SAUCE & GOLDEN POMME FRITES 39

GIPPSLAND ANGUS EYE FILLET 220G, PEPPERCORN SAUCE & GOLDEN POMME FRITES 49

ADD TRIO OF GARLIC PRAWN CUTLETS 12

