Sunday's in Paris

TWO COURSES ENTREE & MAIN $49.90
FOUR COURSES & WINE OR BEER $59.90
boutique semillon-sauvignon blanc, chardonnay, shiraz or craft tap pale ale or lager

CHEF'S CANAPE

Crab Tartlet - velouté & short crust

ENTREE

Parisian Escargot - green herb butter & warmed baguette (i)
Baked Brie - thyme & truffle honey (v)
Friture de Calamar - rosemary & sea salt (i)
Champagne Battered Prawn Cutlets - mignonette (m)
Spanish Anchovies - fresh herbs, chilli & citrus (i)
Trio of Arancini - truffle Mac 'n cheese

MAIN

Twice Cooked Duck a l'Orange -cherry glaze & chat potatoes
Beer Battered Barramundi Fillet - rustic tartare & pickled onions (m)
Slow Cooked Rosemary & Beef Cheek Ragu - Pappardelle
Three Cheese Cauliflower & Truffle Mornay - almondine crumb (v)
Gippsland Scotch Fillet 250g & Garlic Prawn Cutlets (m) +$11
Charred Baby Cos & Miso Glaze - roasted almonds & sesame (v & vg)

DESSERT

French Vanilla Creme Brûlée
Decadent Chocolate Mousse

ENHANCE YOUR EXPERIENCE

Warmed Baguette & Salted Buerre +$9
Blue Cheese, Cos, Radish, Pear & Candied Walnut Salad +$14
Parmesan & Truffle Pomme Frites +$14

A 10% service surcharge applies on Sundays.
This set menu is not valid with promotional vouchers. For guests with allergies or dietary requirements, please advise your waiter.
All allergens are handled in our kitchen. v = vegetarian, vg = vegan by request, a = Australian seafood, i = imported seafood, m = mixed seafood