

Entrées

Lobster Bisque	\$24
Flambé with Armagnac, lobster medallion, Armagnac cream, crispy baguette	
Cream of Mushroom Soup	\$20
Delicious creamy with tender bites of mushroom flavored with garlic onion & herbs	
Prawn Bruschetta	\$20
Slice of Baguette topped with Vegetables confit and poached lemon prawn	
Escargots De Bourgogne	\$24
Burgundy Snails Cooked in Parsley garlic butter With Baguette	
Brochette de Poulet	\$20
Lemon Herb marinated Grilled chicken Skewer served with chips -2 Skewers per serve [GF]	
Brochette de Boeuf	\$22
Aromatic flavor of Grilled beef Skewer served with chips -2 Skewers per serve [GF]	
Brochette d' Agneau	\$24
Herb marinated Grilled Lamb Skewer served with chips -2 Skewers per serve [GF]	
Pan seared Calamari	\$22
Tossed with Molasses & lemon garlic sauce [GF]	
Grilled Sausages	\$18
Served with chips [GF]	
Herb marinated Grilled Chicken wings	\$16
Served with garlic aioli on a bed of mix lettuce [GF]	
Grilled Garlic Prawns	\$18
Served on a bed of Mix lettuce [GF]	
Roasted Potato Wedges	\$14
With lemon garlic dressing [VE, GF]	
Mozzarella & Halloumi Cheese Cigar	\$18
Deep fried filo pastry rolls served with roasted garlic & red wine sauce [VE]	

Table d'hote

MIN 2 PEOPLE

5 Course (\$95 / person)

-Lobster Bisque

-Mozzarella & Halloumi Cheese

Cigar

-Beef Bourguignon/Coq au vin

-Slow cooked lamb shoulder

Garden Green Salad

-Dark chocolate mousse

(Vegetarian option available)

*Menu items may contain or come into contact with wheat, eggs, nuts, dairy. For more information please speak with our front of house staff.

Mains

Black Angus scotch fillet Creamy mashed potato and buttered beans topped with pink peppercorn sauce or Garlic butter [GF]	\$46	Chicken Maryland Char grill Marinated chicken served with potato wedges [GF]	\$34
Beef Bourguignon French Beef stew braised in burgundy & beef stock flavor with carrot, onion, garlic & bouquet garni garnished with pearl onion and mushroom Paired with creamy Mashed Potato) [GF]	\$38	Grilled Lobster tail served with mushroom risotto & Garlic butter [GF]	\$75
Coq au vin Accompanied with Roasted Potato Wedges. Chicken braised in red wine & brandy to yield a supremely rich sauce filled with tender meat garnished with mushroom and pearl onion [GF]	\$36	Fish of the Day Pan seared Barramundi fillet served on a bed of Saffron rice topped with lemon gel, twisted in Saffron & wine sauce [GF]	\$36
Brochette de Mix Grill Mix Lamb, chicken & Beef skewer each per Served, accompanied with chips & salad [GF]	\$38	Mussels Mariniere Cooked in creamy white wine sauce served with Buttery Tomato confit & pilaf [GF]	\$32
Slow cooked lamb shoulder Tossed with baby spinach & Julienne of capsicum served mashed potato [GF]	\$40	Moreton bay Bugs Risotto Cooked in creamy prawn sauce	\$36
Herb Marinated Grilled Lamb Cutlets Served With roasted Potato wedges & Mint infused au Jus [GF]	\$38	Fish n Chips Served with tartar sauce	\$22
Seafood Fettuccine Cooked with Brunoise of prawns, fish or calamari in creamy veloute sauce	\$38	Ratatouille Rustic French vegetable stew served along with saffron Pilaf [GF]	\$32
		Duck leg confit Served on a bed of braised Brussels sprouts, vegetable confit & duck jus	\$38

Salads & sides

Melon & feta salad Dice of melon & feta cheese tossed in olive dressing	\$16
Garden Green salad Dice of cucumber, tomato, lettuce tossed in lemon & olive dressing	\$14
Chicken Salad Grilled chicken served with green salad and tossed in lemon dressing	\$22
Chips Choice of seasoning - salted, chicken salt and hot and spicy	\$12

Desserts

Dark Chocolate Mousse light & airy look chocolate flavor is intense and it's soft & melting	\$18
Tiramisu Coffee & mascarpone cheese flavored Italian dessert	\$18
Cheese & semolina Cake Warm baked cake served with rum & raisins Ice-cream	\$18

Bon Appetite