

# heart of europe

RESTAURANT + BAR

SPRING + menu / 2025

## LUNCH

Friday only kitchen open 11:00am - 2:30pm

### Appetizers

#### BAGUETTE TRADITION \$9.00

Warm toasted baguette with olive oil, balsamic and butter.

#### OLIVES CHAUD \$10.00

Warm marinated olives.

#### BUERRE AU TRUFFE \$11.00

Warm toasted baguette with truffle and parmesan butter.

### Small Plates

#### CREVETTES À L'AIL cbgf.....\$19

Creamy garlic prawns served with baguette.

#### PARFAIT DE CANARD cbgf.....\$17

Smooth duck parfait, tomato relish, pickles, toasted baguette.

#### HOMARD.....\$21

Lobster and surimi mix flavoured with dill and crème fraîche on toasted brioche.

#### CAMEMBERT RÔTI cbgf.....\$19

Whole baked camembert topped with honey and pistacio served with toast.

#### SALADE PROSCUITTO ET MELONE gf.....\$17

Goats cheese flavoured with citrus, rockmelon and prosciutto tossed through snow pea sprouts.

#### QUICHE DU JOUR.....\$24.00

Quiche of the day served with tomato relish and salad.

#### CAESAR SALAD.....\$26.00

Roast chicken, crouton, cos lettuce, parmesan, crispy bacon pieces, poached egg and creamy caesar dressing.

### Main Course

#### POULET À LA TOSCANE gf.....\$37

Chicken breast braised with olive, oregano, cherry tomato, tuscan kale and cannellini beans in a cream sauce with mashed potato.

#### NAVARIN D'AGNEAU gf.....\$39

Braised lamb shank chunks with spring vegetables, Carrot, radish, turnip, dill and edamame beans in lamb broth.

#### PARPADELLE.....\$31.00

Parpadelle pasta with bacon, prawns, garlic, chilli, lemon and butter and parmesan.

#### FRUITS DE MER gf.....\$41

Grilled fish and slipper lobster with blistered cherry tomatoes, potato, spinach and a pesto cream sauce.

#### FILLET MIGNON DE PORC gf.....\$39

Grilled pork tenderloin served with, kale a quinoa salad, mashed potato and a mustard and dill sauce.

### SIDES

#### + VEGETABLES gf, cbveg .....\$8.00

#### + POMME FRIT veg.....\$8.00

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredient