

HEART OF EUROPE

À LA CARTE MENU

APPETIZERS

OLIVES CHAUDE \$10

Warm marinated mixed olives. (gf)

BAGUETTE TRADITION \$9

Warm baguette with butter, olive oil and balsamic.

BAGUETTE AU TRUFFE \$12

Toasted baguette with truffle and parmesan butter. (2 pcs)

ENTREES

CREVETTE A L'AIL \$21

Creamy garlic prawns (A) served with jasmine rice. (gf) add bread +\$2.50

CANARD AU FRAMBOISE \$19

Roast duck breast, rocket and raspberry salad with raspberry vinaigrette (gf)

POLPETTA \$19

Pork and fennel meatballs (4pcs) sugo di pomodoro and parmesan served with toasted baguette.

HALLOUMI \$19

Grilled halloumi, maple and port glaze, fig and balsamic. (gf) (v)

CAMEMBERT RÔTI \$17

Baked wholegrain Camembert, honey, fruit chutney. Rosemary and baked baguette.

MAIN COURSE

CURRY DE POISSON \$39.00

Grilled wild caught Barramundi (A) yellow curry sauce, jasmine rice, choy sum, black sesame cracker and cashew nut. (gf) (tree nut)

EPAULE D'AGNEAU \$39.00

Slow cooked Sovereign lamb shoulder, cannellini bean puree, pickled red onion and shiraz and rosemary jus. (gfo)

POULET ROTI \$38.00

Portugese spiced roast chicken half, sauce aji verde and a corn, mint and feta salsa.

COUPE DU BOUCHER \$41.00

steak cut of the day, potato gratin, charred broccoli with shiraz and rosemary jus. (gfo)

ORRECHIETTI \$36.00

Pork and fennel mince, creamy sugo di pomodoro, fennel and broccoli with orrechietti pasta.

While we take strict precautions to accommodate dietary needs, our kitchen handles wheat, nuts, dairy, seafood, and eggs. We cannot 100% guarantee that cross-contamination will never occur.