

## Le Menu à \$55

Choose one entrée, one main and one dessert for \$55.

### Entrées

#### Camembert Sauce Cumberland

Portions of Camembert cheese, deep fried, served with red-currant jelly, green peppercorns, port wine, lemon & orange zest & shallots.

#### Roulade de Jambon fumé aux fines herbes

Delicious cheese roulade, filled with smoked ham, mushrooms & sour cream, served with a chive sauce.

#### Quenelles de Poulet gratiné

A delicious mixture of chicken and choux pastry, poached and then served with a chicken velouté, leeks, mushrooms and topped with gruyère cheese.

#### Soupe de crustacés

Mussels, prawns, octopus & squid in a garlic cream veloute, served with toasted sourdough bread.

#### Assiette de charcuteries

A trio of duck terrine, goose rilette and green peppercorn chicken liver pâté, served with cornichons and fresh baguette.

### Plats Principaux (All main courses served with fresh vegetables)

#### Entrecôte paysanne

Prime scotch fillet, served with demi-glace, green peppercorns, red wine, shallots, garlic & mushroom sauce.

#### Poulet Florentine

Baked chicken breast fillet, filled with spinach, onions & parmesan cheese, served with pesto cream sauce,

#### Lamb Basquaise

Delicious lamb round served in a pot with tomato, Spanish red capsicum, anchovies, capers and a touch of chilli.

#### Filet de Porc à l'Ancienne

Char-grilled pork fillet, served with caramelised apples, grain mustard demi-glace & cream sauce.

#### Fillet de poisson a la sauce Royale

Grilled Ling fillet topped with green prawns and lemon fish veloute, then finished with egg yolk and cream.

### Desserts

#### Profiteroles

Delicious profiteroles, filled with brandy custard & crème Chantilly.

#### Le Pudding

Our own sticky date pudding served with ice cream and butterscotch sauce.

#### Coupe de fraises

A flute of marinated strawberries, crème Chantilly & strawberry coulis, served with ice-cream & a ladyfinger biscuit.

#### Strudel aux pommes

Stewed apples, sultanas, almond meal, walnuts and cinnamon in puff pastry, served hot with ice cream and cream Chantilly.

#### Brûlée au chocolat

Traditional chocolate and cacao liquor brûlée served with ice cream and cat's tongue biscuit.