



SET PRICE MENU

3 COURSES \$33

ENTREES

FRENCH ONION SOUP W CHEESE CROUTON

DUCK LIVER PATE FLAVOURED W BRANDY & ORANGE

SNAILS BOURGUIGNON, SERVED IN THE SHELL W GARLIC PARSLEY BUTTER

SALT & PEPPER SQUID SERVED WITH AIOLI

SALMON RILLETES WITH CROUTONS

MUSHROOM GATEAU AND FONDUE CHEESE SAUCE

HONEY ROASTED VEGETABLES, RICOTTA, PINENUTS & RED WINE VINAIGRETTE

KING PRAWNS WITH GARLIC, CHILLI & TOMATO (EXTRA \$6)

MAINS

ROASTED CHICKEN FILLET W "DIABLE" SAUCE

PORK ESCALOP W GRAIN MUSTARD MASH & "CHARCUTIERE SAUCE"

KANGAROO FILLET, SERVED RARE, W NATIVE PLUM SAUCE

WHOLE TROUT ROASTED W LEMON SAUCE

ATLANTIC SALMON FILLET GRILLED W HOLLANDAISE SAUCE

PENNE PASTA W CHAR GRILLED VEGETABLES, RICH TOMATO & BASIL SAUCE

GRAIN FED BEEF FILLET W GREEN PEPPERCORN SAUCE (EXTRA \$6)

VEAL MEDALLIONS W SEARED SCALLOPS & MUSHROOM SAUCE (EXTRA \$6)

SIDES: MIXED SALAD 7 HERB/GARLIC BREAD 4 FRENCH FRIES 6

DESSERTS

BELGIUM CHOCOLATE MOUSSE

POACHED PEAR W CARDAMON ANGLAISE

STICKY DATE PUDDING

WHITE CHOCOLAE PANNACOTTA

BRIE CHEESE W CRACKERS



"IS THE NAME OF OUR DINING ROOM"