

LUNCH MENU

MENU EXPRESS Monday to Friday- Entrée & Plat du Jour \$35 per person

DINNER SPECIAL 3 courses \$60 per person Tuesday to Saturday nights. (Fri & Sat nights you must arrive at 6.30pm and be out by 8pm)

Entrée and Light Meals

<i>Entrée du Jour</i>	14.50
<i>Duck Terrine, Cornichons and Toasted Baguette</i>	14.50
<i>Oysters with Ham Hock, Kipfler Potato and Cucumber Pear, Walnut and Blue Cheese Salad</i>	16.00
<i>Braised baby Octopus with Kipfler Potatoes and Gremolata Dressing</i>	14.50
<i>Belgian Endive Salad, Poached Egg, Lardons</i>	15.50
<i>Smoked Trout, Radish, Witlof and Horseradish Dressing</i>	16.00
<i>Goats Cheese and Summer Herb Soufflé</i>	16.00
<i>Sautéed Chicken Liver with Beetroot and Wild Roquette</i>	16.00
	15.00

Baguettes

<i>Marinated Vegetable and Tapenade Baguette</i>	11.50
<i>Duck Confit Baguette with Cornichon</i>	12.50
<i>Smoked Salmon and Dill Baguette</i>	12.50
<i>Brie and Salad Baguette</i>	11.50

Main

<i>Plat du Jour</i>	22.00
<i>Twice Cooked Pork Belly with Parsnip Puree, Lentils and Peas</i>	23.00
<i>Cassoulet of Corn fed Chicken Maryland</i>	24.00
<i>Sautéed Calves Liver with Pomme Puree and Balsamic Jus</i>	23.00
<i>Moules Marinières et frites (Mussels and Fries) with Green salad</i>	22.50
<i>Veal Shank with Mashed Potato and Sauce Bordelaise</i>	24.00
<i>Steak Frites (Sirloin Steak) with Cèpe Butter</i>	25.00

Omelette available all day (see breakfast menu PTO)

Sides

<i>Warm Baguette</i>	4.00
<i>Green Salad with House Dressing</i>	7.00
<i>Pomme Frites</i>	8.00
<i>Pomme Puree</i>	8.50
<i>Peas with Braised Onions</i>	8.00

**All Coffee is roasted on the premises and can be purchased to take home.
The Jam and Rob's famous Salad Dressing are also available for purchase.**

BYO (Wine Only) Tues-Thurs. Corkage \$10 per bottle. 1 Bottle Maximum Per Person.

Menu GST inclusive. 10% Surcharge on public holidays. 5% surcharge required for tables of 10 people or more.