



# Lunch Menu - \$39 for 2 Courses

“Le Menu” must be chosen in the beginning of the order

## Entrée

### **Terrine de lapin et de poulet**

*Terrine of Slow Cooked Wild Rabbit, Chicken & Smoked Barossa Bacon, Sweet Pickled Cumquats, Pearl Onions, Glazed Baby Fennel & Mustard Vinaigrette* **\$16**

### **Salade d'été de tomates anciennes, pastèque sorbet au concombre et basilic**

*Summer Salad of Heirloom Tomatoes, Compressed Watermelon, Red Vein Sorrel, Cucumber Sorbet & Basil* **\$16**

### **Gazpacho au crabe**

*Chilled Gazpacho, Tian of Blue Swimmer Crab, Salmon Roe, Deep Fried Zucchini Blossom* **\$18**

### **Truite fumée avec céleri et pomme'**

*Smoked Rainbow Trout, Celeriac & Apple Remoulade, Trout Roe, Apple Jelly* **\$18**

### **Caille rôtie, asperges vertes pochées, escargots de Bourgogne frits à l'ail et brioche, sauce au cresson**

*Roasted Quail, Steamed Green Asparagus, Fried Burgundy Snails with Garlic and Brioche Crumb, Watercress Sauce* **\$18**

## Main Courses

### **Bavette facon La Provence**

*Grilled Bavette Steak, Pommes Frites, Red Wine Shallots, Sauce Béarnaise* **\$28**

### **Epaule d'agneau braisée**

*Slow Cooked Lamb Shoulder, Soft Polenta, Confit Cherry Tomatoes, Fried Olives, Tarragon Jus* **\$28**

### **Poissons du Jour**

*Market Daily Fish, Grilled Lime & Citrus Butter Sauce* **\$27**

### **Cassoulet de légumes d'été**

*Braise of Assorted Summer Vegetables, Pommes Fondant, Thyme and Slow Cooked Hens Egg* **\$27**

### **Confit de Canard**

*Grilled Confit Duck Leg, with Choucroute, Caramelised Apple & Cider* **\$28**

## Side Dishes

**Sautéed Broccoli** with Toasted Almonds & Garlic Butter **\$9**

**Green Peas** with Speck, Lettuce & Caramelised Onions **\$9**

**Salad** with Heirloom Tomatoes, Shaved Parmesan & Vinaigrette **\$9**

**La Provence mash potato**, Plain **\$9**

**La Provence mash** with Truffle Cream **\$12**

**French fries** with homemade Aioli **\$9**

**Country style Sourdough** with Sea Salt Butter/Truffle butter **\$3/5**

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## Desserts

|   |                     |
|---|---------------------|
| <b>Crème Brulee</b> with passion fruit, strawberries & lime,<br>Sugared Puff Pastry Twist<br><i>‘Pedro Ximenes’</i>                                 | <b>\$16</b><br>\$13 |
| <b>Sauternes cake</b> & Nangkita olive oil, poached pear,<br>Dried fruit compote finished with vanilla cream<br><i>‘Poire Williams’</i>             | <b>\$17</b><br>\$18 |
| <b>Chocolate &amp; Vanilla Parfait</b> with tea soaked prunes,<br>Bitter Orange Caramel and Chocolate Jelly<br><i>‘Cognac Grande Champagne  XO’</i> | <b>\$18</b><br>\$26 |
| <b>Savarin</b> , soaked in vanilla syrup, Adelaide Hills rhubarb compote,<br>lemon curd & organic yoghurt sorbet<br><i>‘Calvados’</i>               | <b>\$17</b><br>\$12 |
| Choice of 1 French Cheese, served with Fresh & Dried Fruits, assorted breads<br>& crackers<br><i>‘Fig Liquor’</i>                                   | <b>\$13</b><br>\$13 |

## Dessert Wines by the Glass

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|---|------|
| <i>‘Sortilege ‘style Baileys’, Canada</i>                         | \$14 |
| <i>Bas Armagnac 1978, Castraede, France’</i>                      | \$26 |
| <i>‘Fruits in spirits, cherries or plums, Salamandre, France’</i> | \$16 |
| <i>‘Pedro Ximenez, Salamandre, Spain’</i>                         | \$13 |
| <i>‘Calvados, Domfrontais, France</i>                             | \$18 |
| <i>‘Marc de Champagne, Dumangin, France’</i>                      | \$16 |
| <i>‘Fines Brandy, Bollenger, France’</i>                          | \$15 |
| <i>‘Eau de vie Poire williams, France’</i>                        | \$18 |
| <i>‘Rhum 5 years old, Guadeloupe</i>                              | \$18 |

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