



## *Les Entrées*

Soupe du jour.....10  
*Soup of the Day (see our Prix fixe Menu)*

Parfait de Foie de Canard.....16  
*Duck Liver Parfait served with a Shiraz & Blackcurrant Chutney*

Pressé de Betterave et Fromage de Chèvre.....16  
*Layers of Beetroot & Goat Cheese with Rocket Salad & Orange Réduction*

Oeuf Poché Tiède au Saumon Fumé et Piperade Basquaise.....18  
*Tasmanian Smoked Salmon with Warm Poached Egg & Compoté of Peppers*

Noix de St Jacques au Chou-Fleur et Sauce Grenobloise.....18  
*Seared Scallops, Cauliflower Purée with Lemon & Caper Butter Sauce*

Crevettes sur lit de Ratatouille et Socca Nicoise.....18  
*Sautéed Prawns served on Mediterranean Ratatouille & Chickpea Crisp*

Ris de Veau Sautés aux Pointes d'Asperges Vertes et Sauce Truffée.....18  
*Veal Sweetbreads with Green Asparagus & Truffled Sauce*

Escargots de Bourgogne.....18  
*One Dozen Snails with Garlic & Parsley Butter*



-we are more than happy to accommodate your dietary requirements  
or any other needs, ask our friendly Staff-

