

BASTILLE DAY \$105 PP

3 COURSES
ALL DISHES SERVED TO SHARE

To START

XAVIER DAVID BRILLAT-SAVARIN SOUFFLÉ

Pear, Walnuts, Fine herbs

MAINS

BOUILLABAISSÉ

Murray cod, King prawns,
Mussels, Saffron, Semi-dried tomato

OR

BEEF FILLET

Sauce Perigueux

FRENCH FRIES

TOURNEDOS ROSSINI

+\$25 SUPPLEMENT PP (WHOLE TABLE ONLY)

Chateaubriand, Potato rosti, Foie gras, Sauce Perigueux

DESSERTS

PROFITEROLES

Chestnut ice cream, Valhrona chocolate sauce

Specials & Supplements

BAKED LONG PADDOCK DRIFTWOOD CHEESE

\$40

Honey, Winter truffle, Baguette

AUSTRALIAN WINTER TRUFFLE

\$25

5 grams

CROQUE-MONSIEUR

\$25

Double smoked ham, Bechamel, Fries

SEARED FOIE GRAS

\$25

10 grams

FRENCH ONION SOUP

\$18

Gruyere 1655, Croutons

MENU AVAILABLE ALL BASTILLE WEEKEND LONG



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