



Le Menu - \$69 for 3 Courses *: Entrée + Main + Dessert

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

Entrée

Baked Soup, with spring vegetables & poached chicken in truffle scented double consommé, under puff pastry (15mins) **\$21**

Cauliflower Mousse, roast baby carrots & heirloom tomato with compressed carrot cake, apple balsamic & carrot gelée ^{GFO} **\$19**

Scallops with braised oxtail, mushroom & bacon pressed, with provencale crumb, cabbage & celery ^{GFO} **\$24**

A Taste of Duck...rillettes, sausage, foie gras, cured duck ham, duck crackling with pickle condiments & jus gras vinaigrette ^{GFO} **\$24**

Red Mullet, with fine ratatouille, brandade puff, red pepper sauce, saffron aioli & fried garlic ^{GF} **\$23**

Kingfish Ceviche with petite salad of artichokes, marinated asparagus, citrus & barigoule emulsion ^{GF} **\$22**

Main Courses

Duck confit with French lentils, asparagus, truffle potatoes and duck jus ^{GF} **\$30**

Aged Beef Rib Eye (780g approx.) roasted and served with coffee & pepper butter, béarnaise sauce (**minimum 2 people**) ^{GFO} **\$43pp ***

Bouillabaisse Inspired provencale fish soup of local seafood including SA garfish, prawns, goolwa pipis, blacklip mussel, scallop & fish, served with rouille & garlic crouton ^{GF} **\$43 ***

Grilled Duck Breast with carrot & ginger puree, golden beetroots cooked in citrus juice, orange reduction finished with duck jus ^{GF} **\$33**

Gnocchi flavoured with Ricotta & Parmesan with caramelised pumpkin pearls, sautéed leek, black olives finished with shaved Mimolette **\$32**

SA Chicken wrapped in streaky bacon, and slow cooked, with herb couscous, Onsen style egg, shaved chicken skin & tarragon sauce ^{GFO} **\$32**

Market Fish, with asparagus, sea vegetables, umami condiment & Fish Fumet ^{GF} **\$POA**

Assiette de Boeuf, Grilled fillet, Braised Ox cheek and tail, caramelised marrow bone, spring vegetables glazed with sauce bordelaise ^{GF} **\$48 ****

Side Dishes

Sautéed Broccolini 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**

Conditions : The items with ‘’ attract \$6 and with ‘**’ \$8 of surcharge with ‘Le Menu’



Le Menu - \$69 for 3 Courses *: Entrée + Main + Dessert

"Le Menu" **must** be chosen in the beginning of the order

Desserts

Crème Brulee with passion fruit, strawberries & lime,
Sugared Puff Pastry Twist **\$16**
'Muscat de Rivesaltes' **\$13**

Sauternes cake & Nangkita olive oil, poached pear,
Dried fruit compote finished with vanilla cream **\$17**
'Pineau des Charentes' **\$9**

Chocolate & Chestnut Parfait with tea soaked prunes,
Bitter Orange Caramel and Chocolate Jelly **\$19**
'Cognac Grande Champagne| XO' **\$26**

Savarin, soaked in vanilla syrup, Adelaide Hills rhubarb compote,
lemon curd & organic yoghurt sorbet **\$18**
'Fig liquor' **\$12**

Raspberry Soufflé with Champagne Ice cream
and raspberry Sauce **\$21**
'Grand Marnier Cordialer' **\$12**

Selection of Seasonal French Cheeses, all served with Fresh & Dried Fruits,
assorted breads & crackers
Choice of Cheese **\$12/\$19*/\$26***

Dessert Wines by the Glass

'Porto matured in wood, Fonseca, Portugal' **\$12**

'Armagnac 10 years old, Delord, France' **\$15**

'Fruits in spirits, cherries or plums, Salamandre, France' **\$16**

'Pedro Ximenez, Salamandre, Spain' **\$13**

'Kir Royal Champagne with sweet Liquor of Cassis de Dijon, France' **\$24**

'Marc de Champagne, Dumangin, France' **\$16**

'Fines Brandy, Bollengerg, France' **\$15**

'Eau de vie Poire, France' **\$16**

Conditions : The items with '' attract \$6 and with '**' \$8 of surcharge with 'Le Menu'