

BISTRO Lunch MENU

ENTREES

Quenelle de poisson	\$25
Fish quenelle, béchamel sauce with fish bisque	
Rillettes de saumon GFO	\$24
Roasted salmon rillettes with tarragon mayo served with baguette	
Terrine de porc maison GFO	\$25
Homemade pork terrine, pickles served with baguette	
Salade Lyonnaise GF	\$25 / \$32
Mixed leaves salad, bacon, croutons, shallot and a poached egg	
Salade Niçoise GF	\$27 / \$34
Seared tuna, potato, green beans, cherry tomato, olives, capers and a "mollet" egg	

MAINS

Steak-Frites, beurre maître d'hôtel GF	\$58
Angus flank steak, fries, garlic & herbs butter	
Suprême de poulet au vin jaune GF	\$45
Slow cooked chicken supreme, creamy mushroom and vin jaune sauce, served with potato gratin Dauphinois	
Confit de canard, pommes sautées à la graisse de canard GF	\$46
Confit duck leg, duck fat chat potatoes, duck jus	
Truite GF	\$45
Rainbow trout served with ratatouille and sauce vierge	
Ratatouille GFO / VE	\$32
Traditional vegetarian stew served with fries & baguette	

LUNCH SPECIALS

Beef Burger	\$32
With Wagyu beef, tomato, cheese, onion jam and aioli, served with fries or green salad	
Fish and Chips	\$32
Homemade tempura Barramundi fillet, lemon and yogurt tartare sauce	
Ravioli V	\$32
Served with mushroom, leek, spinach, roasted pistachio	

COIN ENFANT (Kid's Corner under 12)

Fish <u>or</u> Grilled Steak and Fries	\$18
Bowl of fries	\$9