

BISTRO Lunch MENU

ENTREES

Foie gras de canard, figue et fleur de sel GFO	\$35
Duck liver terrine, baguette, fig jam	
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	
Planche de fromage GFO/V	\$39
Various tasty French Cheeses to share, served with marinated Olives and baguette	

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	
Cassoulet de canard GF	\$45
Confit duck leg served with beans, Toulouse sausage, tomato sauce, thyme, shallot and garlic	
Salmon GF	\$45
Salmon fillet 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