

BISTRO Lunch MENU

ENTREES

Foie gras de canard, figue et fleur de sel GFO	\$39
Duck liver terrine, baguette, fig jam	
Rillettes de saumon GFO	\$25
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	\$27 / \$35
Mixed leaves salad, bacon, croutons, shallot and a poached egg	
Planche de fromage GFO/V	\$42
Various tasty French Cheeses to share, served with marinated Olives and baguette	

MAINS

Bavette-Frites, beurre maître d'hôtel GF	\$58
Angus flank steak, fries, garlic & herbs butter	
Suprême de poulet au vin jaune GF	\$52
Slow cooked chicken supreme, creamy mushroom and vin jaune sauce, served with potato gratin Dauphinois	
Cassoulet de canard GF	\$48
Confit duck leg served with beans, Toulouse sausage, tomato sauce, thyme, shallot and garlic	
Salmon GF	\$48
Salmon fillet served with ratatouille and sauce vierge	
Ratatouille GFO / VE	\$34
Traditional vegetarian stew served with fries & baguette	

LUNCH SPECIALS

Beef Burger	\$33
With Wagyu beef, tomato, cheese, onion jam and aioli, served with fries or green salad	
Fish and Chips	\$33
Homemade tempura Barramundi fillet, lemon and yogurt tartare sauce	
Ravioli V	\$33
Served with mushroom, leek, spinach, roasted pistachio	

COIN ENFANT (Kid's Corner under 12)

Fish <u>or</u> Grilled Steak and Fries	\$20
Bowl of fries	\$10