



Open 7 nights from 6pm  
Monday to Sunday  
**DINE IN / TAKEAWAY MENU**

Fully Licenced – Byo Wine Only

**Monday – Thursday**  
(3 Course Meal)  
**\$45.90 pp**

**Friday – Sunday**  
(3 Course Meal)  
**\$49.90 pp**

**SOUP – \$9.90**

*Soup à l'oignon*

Fresh onion soup topped with crouton and cheese.

**ENTREES – \$16.90**

*Saumon Fumé*

Smoked salmon served the traditional way with avocado, capers, spanish onions and a dill yoghurt dressing and toast.

*Paté du Chef*

Home made with chicken liver paté flavoured with Grand Mariner, served with condiments and toast.

*Marinade de Pieuvre*

Baby Octopus marinated in garlic, chilli and olive oil, toss grilled, served with a balsamic dressed salad.

*Calmars Frits au Citron Poivre*

Calamari lightly crumbed in lemon pepper served with a side salad and aioli mayonnaise.

*Feuillette d'Asperges Fraiches*

Fresh asparagus between layers of pastries with smoked salmon and hollandaise sauce.

*Crepe aux Fruits de Mer*

Selection of prawns, scallops, barramundi, smoked salmon baked in savoury crepe with a mornay cheese sauce.

*Coquille St Jacques*

Scallops poached in white wine, lemon, garlic, cream, served with pastry. \$3.00 extra

*Crevettes à Jail*

Prawn cutlets pan-fried, finished with creamy garlic sauce with a timbale of rice. \$3.00 extra

*Champignons Bouchés à la reine*

Champignons Vol au vent filled with fresh mushrooms in a brie and riesling sauce.

*Camembert Frit*

Camembert crumbed and deep fried, served with apricot sauce.

*Corvelles d'Agneau au Beurre Noir*

Lamb brains sautéed with lemon pepper served with black butter sauce.

*Escargots Gastronomes*

A dozen sizzling snails, served in their shells, with parsley and garlic butter.



**MAIN COURSES – \$32.90**

(All Main Courses are Served with Fresh Vegetables)

*Journefos Bordelaise*

Eye fillet wrapped in bacon, flavoured with mushrooms, shallots and red wine sauce. \$3.00 extra

*Steak aux 2 sauces*

Prime rib scotch fillet, (or eye fillet middle cut) topped with choice of Pepper or Bearnaise Sauce. \$3.00 extra

*Escalope de Veau a la Crème*

Escalope of veal tenderloin, pan-fried, finished with mushroom, white wine and cream.

*Canard à l'Orange*

Crisp roast duckling, served with orange Grand Mariner sauce. \$3.00 extra

*Porc au Roquefort*

Medallion of pork fillet wrapped in bacon on a bed of caramelised onions with blue cheese, sun-dried tomato sauce

*Poisson du Jour*

Fresh fish of the day served with hollandaise sauce.

*Civet de Lapin*

Farm bred rabbit, braised in red wine sauce with bacon and shallots.

*Carré d'Agneau*

Tender lamb rack, coated with French mustard, herbs and garlic oven baked then served with a port flavored rosemary sauce. \$4.00 extra

*Saumon de Tasmanie*

Fresh Tasmanian Salmon fillet, grilled, served with olive oil and aged red wine vinegar on a bed of green salad.

*Jarrets d'agneau Provencale*

Tender lamb shanks, braised with capsicum, tomato, onions, garlic, white wine served on mashed potatoes.

**DESSERTS – \$10.90**

*Crepe Suzette*

Thin pancakes, fresh orange, lemon juice cooked in cointreau liqueur.

*Profiteroles au Chocola*

Choux pastry filled with cream patissiere topped with hot chocolate sauce.

*Meringue aux Fruits*

Pavlova served with fresh fruits and raspberry coulis.

*Crème Brulée*

Traditional cream brulee with caramelized top and vanilla flavour.

*Crêpe à la Banane*

Banana crêpe served with butterscotch sauce.

*Plateau de Fromages*

Camembert and blue cheese served with dried fruits, nuts and biscuits. \$3.00 extra

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