

Three Course Menu ~ \$63

Entrée

Parfait ~ duck liver parfait, sauternes jelly, brioche

Soufflé ~ gratinated goats cheese soufflé [v]

Seared scallops ~ on the half shell, dijon cheese sauce, herb salad

Main

Pork cutlet ~ roasted parsnip, asparagus, apple puree, cider jus [gf]

Seasonal fish ~ baby potatoes, green beans, olives, herbed crème fraîche, clams [gf]

Steak frites ~ steak, french fries, green peppercorn sauce

Dessert

Lemon tart ~ lavender ice-cream, candied peel [v]

Crème brûlée ~ caramelised baked custard [v] [gf]

Profiteroles ~ tonka bean and chestnut ice cream, hot chocolate sauce [v]

Cheese (add \$3)

served with crispbread, fresh fruit, preserves [v]