

## **Set Lunch Menu**

**36++**

### **Starters**

- Pork rillettes, Violet mustard & sage  
Salad of lamb's lettuce, pickled mushrooms, cauliflower & duck gizzards  
Flaked smoked haddock, beetroot, Hibiscus puree and Ko Giku flowers  
Spinach & Feta quiche (V)  
Baked Burgundy snails, bone marrow, garlic & parsley butter  
Soupe du jour  
Spiced sweet corn Velouté, truffle vinaigrette & poached baby scallops add \$8  
Tiger prawn tartare, cucumber and quail's egg  
(raw chopped & dressed tiger prawns) add \$8  
Sautéed duck foie gras, Balsamic braised onions, Aioli and pea shoots add \$14

### **Mains**

- Slow cooked lamb shoulder, roast eggplant, capers & cornichons  
Bavette steak, 'Pommes Mousseline', fricassée of sweet corn and Brussels Sprouts  
Fillet of snapper, prawn emulsion and sea weed tartare  
Polenta fritters, chickpea puree, Piquillo peppers, black olives and creamed herb cheese (V)  
Braised beef stew, celeriac, peas, pearl onions and horseradish froth  
Seared quail, Persillade of pearl barley and artichoke  
Barramundi, roast mushrooms and red wine braised salsify add \$12  
French duck leg confit, pear, butternut pumpkin & vanilla puree and Verjuice add \$12  
Trofie pasta, braised Iberico pork, melted leeks & thyme add \$12

### **Desserts**

- Crème Caramel  
Fresh fruit soup with blood orange sorbet  
Choux buns filled with vanilla ice cream, warm chocolate sauce and sliced almonds  
Chocolate Crème Brulee  
Soya cheesecake, wild strawberry compote, vanilla crumble and Jasmine sorbet  
Dessert de jour daily chef's creation  
Polenta and olive oil cake, Mandarin and gingerbread mousse with vanilla ice cream add \$4  
Selection of matured French farm cheese served with walnut bread add \$6  
Regular Coffee or Tea