

Melbourne Cup

Tuesday 5th November 2019



Menu

Coquilles St Jacques

Grilled scallops grilled with coriander, garlic, tomato butter

Soufflé à l'Oignon et Gruyère

Light and fluffy soufflé with confit onion, Gruyère cheese and delicate Kirsch velouté

Caesar Salad

The traditional way



Filet de Boeuf au Poivre

Eye filet served with home-made French fries, green salad and classic green peppercorn and cognac cream sauce

Cuisse de Canard Confit

Confit duck leg with Brussel sprout chiffonade and chicken jus

Poisson du Moment

Fish of the day with caramelised fennel, and sorrel beurre blanc



Crème Brûlée

Bread and Butter Pudding

Served with English custard

Mont Blanc

Vanilla ice cream, chestnut cream, chantilly, chocolate sauce and crushed nougatine

Fromage Brillat Saverin

(Burgundy, France) Deliciously decadent triple cream brie 'la crème de la crème'

\$96.00 per person (Glass of champagne on arrival)