

Spring Lunch Menu

Two course 70

Three course 82

Including a glass of our sommelier's selection of beer and wine.



Hors-d'œuvre

Galette au Jambon, cured golden yolk

Croustade de Duck Liver Parfait, strawberries

Tartare en Croute, Sher Wagyu tartare, cured golden yolk, radish

Plat de resistance

Filets de Poisson, Corner Inlet King George whiting, lemonade beurre blanc, salmon caviar, finger lime GF

Gnocchi à la Parisienne, asparagus, peas, Georges Fleurs de Courgette

Confit de Canard aux Lentilles, house made duck neck sausage, lentilles du puy, jambon GF

Steak Frites, Sher Wagyu MB 9 rump cap 200 grams, pommes frites, bearnaise sauce GF, H

For the table

Salade Maison, seasonal greens, chardonnay V, DF, GF

Le dessert

Mousse au Chocolat, Chantilly à la vanille GF

Mille-feuille, pistachio, cherry and Kissabel apple sorbet

Sorbet du jour, V, DF, GF



Public Holidays incur a 15% surcharge. All card transactions incur a surcharge. All food is subject to change due to seasonal availability. Menus and pricing are subject to change.



LE FOYER

BRASSERIE