

Menu du jour...

Week day lunch set menu...

available Monday, Thursday and Friday lunch

Your choice of 2 courses **\$49**, 3 courses **\$59**

To start

Soup of the day **v. ve. g.**

Or

House made traditional rillettes, shredded pork pate **g.**, house made bread roll

Or

Roasted in house smoked chorizo and grilled lemon **g.**

Or

Salt and pepper sautéed baby squid, grilled lemon and garlic aioli **g.**

Or

Traditional Sicilian peas and mozzarella arancini, smoked tomato sauce **v.**

Main

Grilled chicken breast served with chips, rocket salad and jus or béarnaise sauce **g.**

Or

Skin grilled barramundi served with chips, rocket and béarnaise sauce **g.**

Or

Hand cut tagliatelle in basil pesto or alle olio (olive oil, chili, garlic and parsley)
topped with baby spinach, cherry tomatoes and Grana Padano **v.**

Or

Risotto of the day **v. ve. g.**

Dessert

Chocolate panna cota, chocolate crumble, orange sauce, vanilla ice cream **v. g.**

Or

Poached pear, raspberry coulis and vanilla ice cream **v. ve. g.**

Entertainment card not redeemable with any set menu

Allergens and special diets.....

Always advise your waiter of your food allergies and special diet requirement. Dishes marked with v. (vegetarian), ve. (vegan), and g.(gluten free) would be prepared to your requirement. It may need some adjustment to make it suitable to your needs. We work with nuts and flour in our kitchen.

Split Billing Available, please advise your waitperson when ordering

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Pains et tians...

Breads and tapas...

House made wholemeal bread, Sea salt churned butter v.	\$7
In house marinated olives v. ve. g.	\$8
House made garlic bread (3 Slices) v.	\$9
Rillettes traditionnelle d'Anjou, House made traditional shredded pork pate g., house made bread roll	\$16
Chorizo, Roasted in house smoked chorizo, grilled lemon g.	\$16
Supions, Sea salt and cayenne pepper sautéed baby squid, grilled lemon and garlic aioli g.	\$16
Arancini, Traditional Sicilian peas and mozzarella arancini, smoked tomato sauce v.	\$16
Escargots a l ail, Burgundy snails (7) cooked in their shell with garlic butter g., wholemeal bread	\$18
Parfait de canard, Duck liver & cognac parfait served with house made fig jam g., toasted brioche bread	\$19
Freshly shucked Australian oysters, Lemon, shallots and red wine vinegar g.	6 for \$20 12 for \$38
French dipping plate, House made wholemeal bread, French baguette, marinated olives, house made dukkah, Cooladera farm extra virgin olive oil, balsamic reduction, French Celtic sea salt churned butter. v.	\$24
Seafood board, 6 South Australian natural oysters, 6 garlic prawns, chargrilled Hiramasa kingfish skewer served rare, pearl couscous tabbouleh, capsicum cream, coriander and mint, salt and pepper baby squid	\$60
Meat board, Rare beef eye filet talliatto, duck liver parfait, fig jam, pork rillettes, mustard, gherkins, roasted chorizo, grilled lemon, whole meal bread	\$55

Entrees...

Starters...

Soupe du jour, Soup of the day, wholemeal bread v. ve. g.	\$15
Jazz's crispy duck, Shredded Cherry Valley crispy confit duck in hoi sin sauce, cold shallots, pearl couscous, coriander and tomato tabbouleh, chili	\$20/\$40
Le tartare, Traditional French tartare diced to order and served raw cooked with lemon juice, shallots, gherkins, capers, parsley, Worcestershire sauce, egg yolk, tabasco & mustard, g. choice of Hiramasa king fish or local beef eye filet	\$21/\$40
Gambas a l'ail, 6 Garlic tiger prawns in our secret garlic seasoning g. house made wholemeal bread (main served with a rocket, parmesan, red onion and confit tomato salad)	\$22/\$42

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Plats principaux....

Mains....

Gnocchi, House made pan fried gnocchi, served with confit tomato, wild rocket salad and your choice of blue cheese sauce, basil pesto or morels mushroom sauce (+\$5) **\$36**

Risotto du jour, Risotto of the day **g. v. (ve. upon request)** **\$34**
add local tiger prawns **\$6** add local chorizo or chicken **\$5**

L'agneau a la Provençale, Braised shredded lamb shoulder, tomato, olives and capsicum stew, handmade pappardelle, spinach and topped with mint and macadamian nut pesto **\$38**

Le porc, Slow braised pork belly and its crackling topped with honeycomb and chilli, served with asparagus, mashed potato and veal glaze **g.** **\$41**

Le canard, Pan fried Cherry Valley duck breast, confit leg, truffled potato puree, celery, carrot and smoked corn brunoise, house made lardons (french style bacon), wild rocket, honey gastrique **g.** **\$43**

Risotto a la Milanaise et fruits de mer, Saffron and parmesan risotto topped with rocket, garlic and parsley sautéed seafood, peas, lime and chili puree, chorizo dust **g.** **\$41**

Poisson du jour, Fish of the day **g.** **MP**

La langouste, Whole Western rock lobster tail poached in butter, served with peas and mozzarella arancini, smoked tomato puree, chunky gremolata, hollandaise sauce, crayfish dust **\$65**

Grillade

Grill

Brochette de kingfish, Chargrilled Hiramasa kingfish skewer served rare with pearl couscous tabbouleh, capsicum cream, coriander and mint **\$40**

Tagliata, Traditional Italian thinly sliced beef eye fillet served rare over a wild rocket and Parmeggiani Regiano salad, extra virgin olive oil **g.**, wholemeal bread **\$40**

Grass Fed local eye fillet (250g), Cooked to your liking, served with thick hand cut chip & jus **\$49**
Sauces: béarnaise (+ \$3), black pepper and brandy(+ \$3), or blue cheese sauce (+ \$3), morels mushroom sauce (+ \$5) **g**

Grass fed baby beef Rib Eye (350g), Cooked to your liking, served with thick hand cut chip & jus **\$49**
Sauces: béarnaise (+ \$3), black pepper and brandy(+ \$3), or blue cheese sauce (+ \$3), morels mushroom sauce (+ \$5) **g**

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Sides...

Garden salad v. g.	\$10
rocket, red onion and parmesan salad v. g.	\$12
Mashed potatoes v. g.	\$12
Garlic and butter sautéed baby spinach v. ve. g. (no butter)	\$12
Garlic butter and parsley sautéed French beans v. g.	\$12
Hand cut chips and aioli g.	\$12

Menu enfant \$18

Children menu \$18

Drink:

Glass of juice (apple, orange or pineapple)

Or

Soft drink (coke, lemonade or fire engine)

Main:

Grilled hake served with lettuce and chips

Or

Chicken breast served with lettuce and chips

Or

Pasta in tomato sauce

Dessert:

Fruit (apple or orange)

Or

Ice cream with chocolate or raspberry sauce

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Fromages...

Cheese...

Served with estate grown dehydrated muscat grapes, walnut, and crostini

Choose from: 1 cheese (50g) **\$17** taste of 4 cheeses **\$36**

Bleu D'Auvergne AOC: Produced in the "Massif Central", France. The area is characterized by volcanic and granitic soil, which is rich in oligo-element and cave aged till matured. Made from cow milk.

Cantal AOC: Firm and supple pâte that melts in the mouth, leaving a sweet taste. The salt is strong but balanced and the flavour has a nutty tang. Made from cow milk.

Gidgegannup Goat's Curd: Creamy local goat's curd marinated with local honey and estate grown thyme.

Chaource Cremier: From the heart of Champagne, France, it has been made in its namesake town since the Middle Ages, with earthy flavour and creamy, flaky texture. Made from cow milk.

Dessert fait maison...

House made desserts...

Crème brulee a la vanille, Traditional vanilla bean crème brulee **v. g.** **\$16**

Le citron, Deconstructed lemon tart, lemon curd, lemon sorbet, puff pastry, raspberry coulis, lime dust and italian meringue **v. (g. no pastry)** **\$17**

La poire, Thyme and white wine poached pear, port soaked dried figs, lemon zest creme fraiche, vanilla, olive oil, toasted hazelnut and brazil nut soil, **v.ve.g.** **\$17**

Le chocolat, French Oricao 69% chocolate panna cota, crumble and ganache, cointreau ice cream, orange supreme, hazelnut nougatine **v.g.** **\$19**

Colonel, Traditional iced dessert, lemon sorbet and its marmelade topped with Grey goose vodka **v.g.** **\$19**

Crepes suzette, In butter caramel & orange sauce, flambéed with Grand Marnier, vanilla ice cream **v.** **\$20**

Tarte fine, Thin apple tart on puff pastry, served with vanilla ice cream, apple chips, flambéed with Calvados (French apple brandy), cooked to order please allow 20min **v.** **\$21**

Café gourmand, Your choice of tea or coffee, lemon sorbet, poached pear, chocolate nemesis **v.g.** **\$23**

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Coffee

Ristretto, Espresso, Short Macchiato	\$4.00
Flat White, Cappuccino, Latte, Hot Chocolate, Chai Latte	\$4.50
Long Black, Long Macchiato	\$5.00
Iced Coffee (cream & ice cream)	\$7.50
Iced Chocolate (cream & ice cream)	\$7.50
Affogato	\$6.00
Add Syrup: Vanilla, Caramel, Hazelnut, Chai	+\$1.00

Liqueur Coffee

The After Dinner Mint – Hot chocolate with mint liqueur and cream	\$12.00
Nutty – Black coffee with hazelnut liqueur and cream	\$12.00
Caribbean – Black coffee with Malibu and cream	\$12.00
Roma – Black coffee with Galliano vanilla and cream	\$12.00
Double Coffee – Cappuccino with coffee liqueur	\$12.00
Chocolate Orange – Hot chocolate with cointreau and cream	\$13.00
Irish - Black coffee with Irish whisky and cream	\$14.00
Pousse Café – Double espresso with cognac	\$15.00

Pot of Tea (per person)

English Breakfast	\$4.50	Chamomile	\$4.50	Lemongrass & Ginger	\$4.50
Earl Grey	\$4.50	Green Tea	\$4.50	Iced Mango Tea	\$4.50
Chai	\$4.50	Peppermint	\$4.50	Iced Lemon Tea	\$4.50

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