



Banquet \$69 pp

Entrée to share

ASSIETTE DE CHARCUTERIE

SELECTION OF COLD CUT, HOUSEMADE PICKLED

VEGETABLES & LAVASH

MOUSSE DE CANARD

HOUSEMADE DUCK LIVER MOUSSE SERVED WITH TOASTED BAGUETTE & RED WINE JELLY

ESCARGOT À LA PROVENÇALE

SIZZLING SNAILS IN GARLIC BUTTER WITH RED CAPSICUM, ZUCCHINI & PEAS

Main course to share

TAGLIATELLE AUX CHAMPIÑONES

HAND MADE TAGLIATELLE PASTA WITH CREAMY WILD

MUSHROOMS & TRUFFLE SAUCE

BOEUF AU BOURGUIGNONE

SLOW COOKED BEEF SHORT RIBS IN RED WINE WITH CARROTTS, ONIONS & CELERY SERVED WITH MASH

Dessert

TARTE AU CITRON

LEMON CUSTARD CREAM TART WITH SOFT BURNED

MERINGUE SERVED WITH VANILLA ICE-CREAM &

RASPBERRY COULIS