

CABARET MENU

CHOOSE AN ENTREE AND A MAIN, THE DESSERT IS A DEGUSTATION PLATE WITH THE 5 MINI DESSERTS
FOR A LITTLE EXTRA CHOOSE A SIDE DISH

SPECIAL COCKTAILS \$23

. LE FRENCH MARTINI:

Vodka, framboise liquor, pineapple juice, a touch of lime and a few drops of Peychaud's bitters

. L'IRLANDAIS:

Spiced Jamieson whisky, Chartreuse Jaune, Ginger liquor and a touch of Lemon

LES ENTRÉES

SOUFFLÉ AUX FROMAGES V GF

Twice cooked three cheese soufflé

SOUPE À L'OIGNON

French onion soup with Port and egg yolk liaison and Gruyère croutons

NOIX DE SAINT-JACQUES AU POTIRON GF DF

Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

BALLOTINE DE SAUMON GF

Cured salmon roulade, nori, wasabi mayonnaise, tobiko and squid ink lace

TARTE AUX CHÈVRE ET TOMATES V

Roasted tomato and goat cheese tart, baby rocket, Balsamic glaze

SALADE TIÈDE DE LENTILLES DU PUYS VG GF

Warm lentils and roasted heirloom beetroot salad with
vegan feta and caramelised walnuts

PARFAIT DE FOIE DE CANARD (GF if served with GF bread)

Duck liver parfait with French baguette Melba toast, cornichons and grape chutney

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries with aioli GF V \$13

HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard GF V \$13

SALADE VERTE, Mixed leaf salad with French échalots dressing GF V \$10

Vegetarian V Vegan VG Gluten free GF DF dairy free

LES PLATS DE RESISTANCE

RISOTTO AUX CHAMPIGNONS VG

Risotto with sauteed wild mushrooms, leeks and white truffle oil

OSSO BUCO PROVENÇALE GF

Braised veal shank in tomato, olive and white wine; topped with
lemon, orange and garlic persillade, served with crispy polenta

CANARD EN CROÛTE

Duck and Pinot Noir pie with melted brie under a puff pastry crust

COQ AU VIN GF

Thirlmere chicken braised in a luscious, glossy red wine sauce with bacon,
mushroom and onions and steamed potato

FILET DE BARRAMUNDI A LA RATATOUILLE GF

Pan fried barramundi fillet served on top of ratatouille with tomato and basil beurre compose

MIGNON DE PORC A LA NORMANDE

Pork fillet with apple cider, braised apple flamed with Calvados and pickled red cabbage

PLAT-DE-COTES DE BŒUF AU MIEL ET PIMENT D'ESPELETTE GF

Beef short rib, marinated in honey, French chili and a touch of sweet soy, braised until caramelised
and serve with steamed rice

LE DESSERT:

- PISTACHIO FINANCIER GF
- RASPBERRY FRANGIPANE TARTLET
- CREME BRULÉE GF
- SALTED CARAMEL MACARON GF
- CHOCOLATE ECLAIR