



# FRENCH CULINARY JOURNEY

## 2 - Course

**\$35**

Shared Appetizers  
+ Main

## 3 - Course

**\$45**

Shared Appetizers  
Main + Dessert **or** Entrée + Main

## 4 - Course

**\$55**

Shared Appetizers  
Entrée | Main | Dessert

### Appetizers

**Bread** V /GFO /DFO

Sourdough Baguette with cultured butter, garlic crumb and confit garlic

**Warmed Olives** V /GFO /DFO

Goat's yoghurt, seeded lavosh

### Entrée

**'Duck Liver Pâté' (Paris)** GFO

Seasonal pickles, condiments, toasted bread

**'Ashed & Fried Goats Cheese Balls' (Auvergne)** V

Tomato jelly, heirloom cherry tomatoes, parsnip puree dehydrated olive, fresh basil.

**'Smoked Chicken & Lemon Croquettes' (Bordeaux)**

Sweet corn relish.

### Main

**'Crispy Skinned Ocean Trout' (Aquitaine)** GF

Buttered sea greens, tomato and salmon pearl beurre blanc, chive oil.

**'Confit Duck Leg' (Languedoc)** GF / DFO

Braised puy lentils, garlic sautéed kale, baby and fossilized carrots.

**'Char-Grilled Pork Cutlet' (Dijon)** GFO

Celeriac and horse radish remoulade, watercress, black pudding sauce, pork scratching.

**'Fettuccini of Seasonal Garden Vegetables' (Nice)** DFO / V

butter, sage, walnut and fried shallot crumb, truffle pecorino

### Desserts

**'Classic Crème Brûlée' (Paris)** GFO

Fresh orange, hazelnut mousse, chocolate soil.

**'Apple Tarte Tatin' (Normandy)**

Macadamia nut ice cream, white chocolate crumble, apple gel.

## AVAILABLE TIMES

Lunch : Daily

Dinner : Sunday to Friday

Prices are per person | 15% surcharge to listed prices applicable on Public Holidays.

Maximum tables of up to 10 guests