

## Voor Gerecht

Slow cooked glazed duck & rocket salad served w sumac tomatoes, green beans and an orange and pomegranate dressing **17.5**

Twice baked goats cheese soufflé on a salad of pear, walnut & caramelised onions w a mountain pepper mustard dressing

Qld tiger prawns served w an avocado salsa & gazpacho dressing

Baked snails in their shells w garlic & herb butter

Parmesan cheese croquettes served w tomato fondue

Baby squid crumbed in lemon pepper w caper mayonnaise

## Grilled Mussels

Provencale tomato, chilli & basil **16.5**  
Beurre d'escargot garlic, parsley & butter

## Mussels

Fresh South Australian, Boston Bay mussels. **27.5**  
Steamed & served in traditional Belgian mussel pots.

All pots served w beer battered frites & mayo.

Provencale: olives, tomato, chilli, basil  
& diced vegetables

Mariniere: white wine, bay leave & persillade  
served w or w/out cream

Roquefort: chardonnay & cream sauce  
w blue cheese and baby spinach

Norwegian: creamy veloute, smoked salmon,  
white wine, mushrooms & spinach

## **Hoofd Gerecht**

Grilled Toulouse sausages served w braised cabbage, creamy mashed potatoes & a Dijon mustard sauce	<b>26.0</b>
Darling Downs wagyu rump served w baby roasted chats, steamed greens & béarnaise sauce	<b>37.5</b>
Victorian rack of lamb, pecorino & sour cream baked potato, sautéed mushrooms and truffle jus	<b>36.5</b>
' La Croustade De Chimay' A pie of braised beef & mushroom marinated in Chimay Grande Reserve, served w frites	<b>25.5</b>
Confit duck leg w potatoes lyonnaise, baby spinach salad & thyme jus	<b>32.0</b>
Seared Qld scallops on a mushroom & wild rocket risotto w shaved parmesan	<b>26.0</b>
Oven baked barramundi w goats cheese & spinach mash, steamed vegetables, lemon and chive beurre blanc	<b>36.0</b>
Fish of the day served w chips & salad	<b>36.0</b>
Traditional Coq Au Vin w baby onions, mushrooms, bacon, vegetables & herbs served with pommes fondant.	<b>31.0</b>

## **Accompaniments**

Beer battered frites & mayo Steamed seasonal vegetables w French shallot dressing Tomato salad w basil & bocconcini Roasted baby chats, confit garlic & rosemary	<b>9.5</b>
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