

Spring/Summer Set Menu

\$59 for 3 courses

\$49 for 2 courses

~ Entrée ~

Cream Vichyssoise

Leek and Potato cream soup served with cheese sticks (V)
or

Goat Cheese Salad

Served on toast with roasted Pancetta, curly lettuce, fresh herbs and vinaigrette
or

Seafood Croustade

Local prawns, scallops, snapper and mussels poached with white wine, herbs and cream, folded in a fish veloute, served in a freshly baked croustade

~ Main ~

Duck Confit

A speciality from the South West of France, slow cooked for 12 hours and served on sautéed potatoes with a lightly peppery sauce
or

Salmon Jean Delaveyne

Fresh Atlantic salmon, pan seared, served on crushed potato with a cognac and ginger sauce
or

Risotto of the Day

Ask your waiter – Vegetarian option available

~ Dessert ~

Rosemary Pannacotta

Served on a Shiraz and orange reduction and garnished with raspberries
or

Blueberry Tart

Set on a sweet shortcrust with Frangipane cream and blueberries. Served with Vanilla icecream