



2 courses \$59

3 course \$69

Entrees

Charred Asparagus, creamed leek, potato, herb velouté

Pan Seared Scallops, apple, celeriac, caramelized walnuts, crème fraîche

Duck and Pork Roulade, pea puree, pea and mint salad, fig jam

Beef Tartare, cornichons, capers, shallots, egg, parsley, truffle vinaigrette

Sesame seared **Yellow Fin Tuna**, green bean salsa, charred cucumber, garden herbs

Mains

Pan Fried **John Dory**, clams, braised fennel, roast garlic cauliflower puree, liquorice

Pork Belly Cassoulet, spicy sausage, pistou, cider sauce

Charred Black Angus Prime Cut, gratin potato, roast red onions, broad beans, red wine braised carrots

Pan Fried **Gnocchi Parisienne**, spring vegetables, pine nuts, lemon & parsley sauce

Sides \$9.5

Charred **Green Beans**, Almonds, Beurre Noisette

Pomme a la Sarladaise: potatoes, and garlic cooked in duck fat

Bianchet Garden Salad: Cos, tomato, beans, egg, olives, Dijon & honey Dressing

Desserts

Bouche de Noel: Genoise cake rolled with chocolate butter cream, meringue mushrooms

Crepe Suzette, crepes filled with crème pâtissier, orange Grand Marnier sauce

Pistache Mille-feuille: Layered puff pastry, pistachio custard, dark chocolate, strawberry

Lavender Crème Caramel, honey caramel, flourless orange cake and curd, blueberry jam

Hazelnut Parfait, banana bread, toasted hazelnuts, white chocolate