

# Sous le Soleil

## LA CARTE DU PRINTEMPS

### Du Pain

A complimentary slice of bread will be served once your order has been taken.  
Any additional serving has a \$2 charge

### L'Apéritif

#### Des Olives

Marinated olives \$8

#### Les Huitres

Coffin Bay Pacific oysters (Port Stevens NSW) served with mignonette dressing  
\$20 for 1/2 dozen - \$38 for 1 dozen

*2017 Maison M.Chapoutier - Grenache blanc, Clairette - Cote du Rhône - France - glass \$10*

#### La Planche à partager

A board to share with Jamon Iberico, Salchichon, House made pork & Cognac terrine,  
pickles, croutons, Ravigote sauce for 2 or more - \$12 (per person)

*2018 Domaine de la Rouillère - Rosé - St Tropez - France - glass \$12*

### Les Entrées

#### Une Caille en Bonbon

Deboned quail (Fiddletown NSW), pumpkin, thyme, maple & pepitas jus (GF) \$21

*2020 Moondah Brook - Verdelho - WA - glass \$9*

#### Le Carré de Coquilles

Seared scallops (Hervey Bay QLD), Farro & Spring pea braised with tarragon,  
asparagus & hyssop oil buttermilk veloute \$22

*2019 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$11*

#### Comme à Paris

Pressed pork (Dubbo NSW), white radish & celery ragout, onion & mint jus (GF, DF) \$18

*2018 Skimstone - Merlot - Mudgee - NSW - glass \$11*

#### La Tartine de Mer

Clarified butter poached Moreton Bay bug medallions, kaffir lime & lemon jelly, ginger & carrot emulsion, brioche \$22

*2016 Baron Philippe de Rothschild - Semillon Sauvignon Blanc - Bordeaux Blanc - France - glass \$11*

#### Un Beignet Gourmand

Ricotta & artichoke beignet, carrot Barigoule, almond & nutmeg cream sauce (GF, V) \$18

*2018 Pirramimma Watervale - Riesling - McLaren Vale - SA - glass \$13*

Roseville Park / 9880 8816 / [www.slshome.com.au](http://www.slshome.com.au)

Licensed (BYO Wine only - Corkage \$4.50 per person)

We accept Amex, Visa & MasterCard (+1% for all CREDIT cards)

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

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## Les Plats

### Le Plat du Jour

Presented on the daily board

### La Pêche du Jour

Market fish pan fried fillet, slow cooked carrot variation with sweet spices,  
preserved lemon, sorrel & Chardonnay beurre blanc (GF) \$30

*2018 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$11*

### Notre Confit Maison

House made Duck leg confit (Hawkesbury NSW), LePuy lentil & green olives,  
Kumara puree, Rhubarb sauce (GF) \$32

*2018 Bouchard - Pinot Noir - Bourgogne - France - glass \$11*

### La Poêlée du Chef

Organic chicken thighs (Peats Ridge NSW), mushroom fricassee, cauliflower & pine nut puree,  
caramelised onion & truffle veloute \$28

*2018 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10*

### Un Delicieux Tournedos

Beef tenderloin (Rangers valley NSW), hazelnut vinaigrette infused potato fondant,  
Jerusalem artichoke puree, horseradish jus (GF) \$35

*2015 Jack Estate - Shiraz - Coonawarra - SA - glass \$10*

### Un Gratin sans Caquelon

Saffron polenta, cauliflower (Kirkconnell NSW) & leek (Bargo NSW) in gruyère béchamel, sauce verte (GF, V) \$26

*2017 Maison M.Chapoutier - Grenache rouge - Cote du Rhône - France - glass \$10*

## Accompagnements (\$9)

### Salade Mixte

Garden salad

### Légumes verts

Steamed greens

### Frites

Beer battered potato chips

### Petits pois & lardons

Bacon & peas

### Purée Maison

Paris mash

# Sous le Soleil

## Les Desserts & Fromages

### L'assiette de Fromage (\$8 per cheese)

2 Cheeses Minimum from the selection below

Emmental  
(Cow milk)  
*(France)*

Washed Rind  
(Cow milk)  
*(Woombye QLD)*

Roquefort  
(Sheep milk)  
*(France)*

White Savourine  
(Goat milk)  
*(Yarra Valley VIC)*

### Le Soufflé

Chocolate soufflé, cinnamon ice cream \$16  
*(allow up to 15 minutes)*

### Le Rouge & le Blanc

Verrine of Queensland strawberries & pink pepper salsa, vanilla whipped fromage blanc, compressed basil meringue \$14

### Un Panais Friand

Caramelised parsnip cake, tarragon oil, grapefruit sorbet (GF, DF) \$14

### Un Tourbillon de Tatin

Spiral apple tart Tatin, whipped clove infused crème fraiche, Calvados caramel sauce \$14

### Un Classique

Affogato: vanilla bean ice cream, espresso & Frangelico liqueur (GF) \$12

*2016 Mouton Reserve Sauternes - Bordeaux - France - glass \$12*

*Sauternes represents the sweeter side of Bordeaux and is made from the region's rare white grapes. Built on the thin-skins of Sémillon with a bit of bright acidity, generously donated by Sauvignon Blanc, Sauternes make exceptional dessert wines.*