

Sous le Soleil

AT HOME MENU

TO BE ORDERED ONLINE THE DAY PRIOR

* LA QUICHE - Serve 8 - \$30 *

Quiche of the day (specified on our website)

Quiche Lorraine (bacon, emmental, parsley)

Quiche Sardou (onion, baby spinach, artichoke)

Quiche Nordique (salmon, asparagus)

* L'ENTRÉE *

Soup of the day (GF) \$10

House made pork, pancetta & cognac terrine, pickles, croutons, Ravigote sauce (DF) \$15

Deboned quail (Fiddletown NSW), pumpkin, thyme, maple & pepitas jus (GF) \$17

Clarified butter poached Moreton Bay bug medallions, kaffir lime & lemon jelly,
ginger & carrot emulsion, brioche \$19

Scallops, (Hervey Bay QLD), Farro & Spring pea braised with tarragon,
asparagus & hyssop oil buttermilk veloute \$19

* LE PLAT *

Main of the day (specified on our website)

Duck leg confit (*Hawkesbury NSW*), LePuy lentil & green olives, Kumara puree, Rhubarb sauce (GF) \$28

Market fish pan fried fillet, slow cooked carrot variation with sweet spices,
preserved lemon, sorrel & Chardonnay beurre blanc (GF) \$26

Organic chicken thighs (Peats Ridge NSW), mushroom fricassee, cauliflower & pine nut puree,
caramelised onion & truffle veloute \$24

Pork belly pressed (Dubbo NSW) with Paris mash, white radish & celery ragout, onion & mint jus (GF) \$24

* ACCOMPAGNEMENT *

Garden salad (GF, DF) \$6 | Bacon & peas (GF) \$6

* LE DESSERT *

Verrine of Queensland strawberries & pink pepper salsa, vanilla whipped fromage blanc,
compressed basil meringue \$10

Apple tart Tatin, whipped clove infused crème fraiche, Calvados caramel sauce \$10

Roseville Park | www.slshome.com.au

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