

# Sous le Soleil

## LA CARTE DE L'ÉTÉ

### 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

Freshly shucked Coffin Bay (SA) Pacific oysters served with mignonette dressing  
\$22 for 1/2 dozen - \$42 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 - \$14 (per person)

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

### Les Entrées

#### Comme à Paris

Seasoned hand cut steak tartar (Rangers valley NSW), pickles, egg yolk, croutons (DF) \$19

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

#### Des Saint Jacques pommées

Seared scallops (Hervey Bay QLD), apple variation, salted radish, fennel & lemongrass cream (GF, DF) \$22

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

#### L'Été dans le Sud

Buffalo mozzarella (Marrickville NSW) cured in truffle oil, tomato & basil relish,  
pancetta crisp, balsamic vinaigrette (GF) \$22

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

#### Les Rillettes de Mer

House cured salmon & corn rillettes, Aquavit mayonnaise, thyme & black pepper lavosh cracker (DF) \$20

*2018 Makaraka Reserve - Sauvignon Blanc - Marlborough - NZ - glass \$10*

#### Nos petits Niçois végétariens

Couscous stuffed Mediterranean vegetables, basil pesto sauce (GF, V) \$18

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

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

Licensed (BYO Wine only - Corkage \$5 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, Chorizo ratatouille, confit fennel, saffron & shitake fumet veloute (GF) \$31

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

### Notre Confit Maison

Duck leg confit (Hawkesbury NSW), braised freekeh & purple cabbage in ginger stock,  
cherry port wine jus (GF, DF) \$34

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

### La Poêlée du Chef

Armagnac honey glazed organic chicken thigh fillets (Peats Ridge NSW), coconut sweet potato puree,  
spec, kale & zucchini sauté, Goji berries dust (GF, DF) \$30

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

### Un Delicieux Tournedos

Beef tenderloin (Rangers valley NSW), steamed black eyed peas & potato, chlorophyll puree, muscatel jus (GF) \$38

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

### Le Pithiviers

Mushroom & tarragon Pithivier, salade verte (V) \$28

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

## Accompagnements (\$9)

### Salade Mixte

Garden salad

### Légumes verts

Steamed greens

### Frites

Beer battered potato chips

### Petits pois & lardons

Bacon & peas

### Patates Douces

Sweet potato chips

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## 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 Parfait

Raspberry parfait, poached pears, tarragon & lemon consommé (GF) \$14

### Un Délice

Dark chocolate Delice cake, caramelized apricot, thyme syrup, fresh ginger ice cream \$16

### La Crème Carambar

Crème caramel, banana tuile (GF) \$12

### L'Exotique

Chilled mango & pineapple rice pudding, papaya & rum salsa, toasted coconut (GF, DF) \$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.*