

Sous le Soleil

LA CARTE DE L'AUTOMNE

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 for 2 or more - \$14 (per person)

2019 Domaine de la Rouillère - Rosé - St Tropez - France - glass \$12

Les Entrées

Comme à Paris

Gnocchi à la Parisienne, mushrooms, nutmeg mornay sauce (V) \$19

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

Des Saint Jacques Thermidor

Seared scallops (Hervey Bay QLD), potato & celery amandine, thermidor sauce (GF) \$22

2020 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$11

Les Escargots Nageurs

Escargots sautés in garlic, chicken & garlic veloute, brioche crouton, anchovy butter, parsley \$20

2018 Maison M.Chapoutier - Grenache rouge - Cote du Rhône - France - glass \$10

Des Gambas en Mer rouge

Prawns, pineapple & coriander couscous, claret sauce (GF, DF) \$20

2019 Skimstone - Merlot - Mudgee - NSW - glass \$10

La Caille Bonbon

Stuffed quail (Fiddletown NSW) with dried fig & pancetta stuffing,
eggplant & duck liver caviar, cognac jus gras (GF, DF) \$22

2019 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10

Roseville Park / 9880 8816 / 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, leek, yellow lentils & walnut ragout, caramelized witlof, sorrel & white balsamic beurre blanc (GF) \$31

2018 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$12

Notre Confit en Bigarade

House made duck leg confit (Hawkesbury NSW), spec & napa cabbage pilaf, bigarade sauce (GF, DF) \$34

2017 Domaine de L'aigle - Pinot Noir - Languedoc - France - glass \$12

Le Cochon et ses Pommes

Pork cutlet (Dubbo NSW) marinated in horseradish, apple variation, confit fennel, cardamom beurre rouge (GF) \$34

2020 McLeish Estate - Auld Killie - Off-dry Semillon - Hunter Valley - NSW - glass \$9

Un Classique

Beef tenderloin (Rangers valley NSW), potato & green asparagus sarladaise, watercress béarnaise sauce (GF) \$38

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

Le Risotto

Brussels sprout & sage risotto, cayenne oil, tarragon soubise sauce (GF, DF, V) \$28

2019 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

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

Passion fruit soufflé, mascarpone ice cream (GF) \$16
(please allow 15min)

Des Rosaces imbibées

Grand Marnier poached orange cake & Armagnac jelly \$14

Tic & Tac

Hazelnut mousse & dark chocolate shards \$14

Une tarte Épicée

Spiced maple & pumpkin curd buckwheat crust tart, pecan & rum caramel sauce, coconut chantilly (GF, DF) \$14

L'Affogato

Vanilla bean ice cream & espresso (GF) \$10
With Frangelico / Amaretto / Kalua / Baileys liquor - extra \$5

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.

2018 Banyuls Rimage - Roussillon - France - glass \$12

Banyuls wines come from the south-eastern corner of Roussillon, southern France, in the lower reaches of the Pyrenees, just a few miles from the Spanish border. As a Grenache-based sweet red wine, Banyuls is comparable in style to Maury, making it an exceptional dessert wine to associate with chocolate.

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