

# AT HOME SUMMER MENU

## La Quiche - Serve 8 - \$30

**Quiche of the day**  
specified on our website

**Quiche Sardou**

onion, baby spinach, artichoke

**Quiche Lorraine**

bacon, emmental, parsley

**Quiche Nordique**

salmon, asparagus

## Les Entrées

**Une Tatin salée**

Baby beetroot & blackberry tarte tatin, eggplant & walnut puree (V)

\$15

**La Dolce Vita**

Burrata mozzarella, green tomato relish, tomato & parmesan nage (V, GF)

\$15

**Notre Terrine de Mer**

Prawn meat (Gold coast QLD) & leek terrine, dill & saffron coulis

\$16

**La Tartine Gourmande**

Lobster & scallop medallions, aged sherry buttered brioche, Champagne & salmon caviar sabayon, chervil

\$19

## Les Plats

**La Pêche du Jour**

Market fish pan-fried fillet (Sourced by Nicholas Seafood), fennel & gailan ragout, caramelised butter bean puree, vermouth beurre blanc (GF)

\$26

**Le Confit Maison**

House-made duck leg confit, Cognac braised red cabbage & wine leaves, peach jus (GF, DF)

\$28

**Un Suprême Estival**

Armagnac sous vide organic chicken breast supreme (Peats Ridge NSW), summer sweet corn & lardons, buccaneer sauce (GF)

\$28

**Le Pithiviers**

Mushroom & leek Pithivier, tarragon veloute, salad (V)

\$22

## Les Accompagnements

**Salade mixte**

Garden salad \$6

**Petits pois & lardons**

Bacon & peas \$6

**Pommes sautées**

Duck fat potatoes \$8

## Le Dessert

**Comme à Noël**

Belgian dark chocolate & date pudding, gingerbread cookie

\$10