

AT HOME WINTER MENU

La Quiche - Serve 8 - \$32

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 Soupe Populaire

French onion soup, charred sourdough, emmental

\$15

Le presque Breton

Twice baked crab & leek soufflé, almond & lemon cream

\$18

L'os de Rantanplan

Roasted bone marrow (Winya QLD),
brown mushroom, pancetta, brioche

\$17

Les Plats

Une Pêche Hispanique

Fish of the day (sourced by Nicholas Seafood), braised daikon radish, fig compote,
parsnip puree, Iberico jamon beurre rouge (GF)

\$30

Le Confit Maison

House-made duck leg confit (Hawkesbury NSW), peppered Brussels sprout,
apple & ginger puree, Sangria sauce (GF)

\$32

L'ilot Pithiviers

Lamb shoulder & porcini Pithiviers (Mudgee NSW),
butternut squash puree, Thermidor sauce

\$30

Le Chou Farci

Lentil & barley stuffed cabbage, onion soubise,
chardonnay jus (V, DF)

\$24

Les Accompagnements

Salade mixte

Garden salad \$6

Petits pois & lardons

Bacon & peas \$6

Pommes sautées

Duck fat potatoes \$8

Le Dessert

Comme à Noël

Brioche & prune pudding,
grapefruit syrup, candied walnut

\$10