

UNTIL DECEMBER 17th 2023

AT HOME LAST 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 - \$20

Le Soufflé de Mr Seguin

Twice baked goats cheese soufflé, chive crèmeux, sauce florentine

Un Vrai petit Cochon

Twice baked pork belly (Darling Downs QLD), prune chutney, confit garlic yoghurt, granny smith (GF)

Des Parisiens en Orient

Parisian gnocchi, fioretto, onion soubise, XO butter sauce (V)

Les Plats - \$35

Le petit Marseillais

Longline caught Snapper fillet (VIC), saffron buttered shellfish selection, fennel & potato confit, sauce bouillabaisse (GF)

Le Confit Maison

House-made duck leg confit (Hawkesbury NSW), Kumara & cognac puree, sauce bigarade (GF)

La Gibecière Verte

Organic chicken breast ballotine (Vineyard NSW) stuffed with tarragon mousse, cauliflower & pine nut purée, sauce chasseur

Le Pithiviers Forestier

Forest mushrooms & asparagus Pithivier, tarragon cream & mesclun (V)

Les Accompagnements

Salade mixte

Garden salad \$6

Petits pois & lardons

Bacon & peas \$6

Pommes sautées

Duck fat potatoes \$8

Le Dessert - \$16

L'AnaBaba

Dark rum baba, roasted pineapple & Chantilly

Tic & Tac

Hazelnut praline creme caramel, hazelnut tuile biscuit (GF)

TO BE ORDERED THE DAY BEFORE ONLINE or ON THE PHONE 02 9880 8816
LIMITED STOCK | LIMITED DELIVERIES AVAILABLE