

Sous le Soleil

LA CARTE DE L'ÉTÉ

Des Olives

Marinated olives (\$8)

La Planche à partager

A board to share with prosciutto, sausage, paté & olives for 2 or more (\$10 per person)

2016 Domaine de la Rouillère - Rose - St Tropez - France - glass \$12

Les Entrées

Un panier de Crustacés

Prawn lemongrass ravioli, ginger essence, wilted baby spinach, cherry tomato confit, chive pollen, lobster bisque \$19

2016 Maison M.Chapoutier "Belleruche" - Grenache, Clairette - Cote du Rhône - France - glass \$9

L'Assiette Croquante

Lime salmon mousse stuffed raw mushroom, avocado cucumber quinoa mousseline,
chilled basil sorrel consommé, mustard oil (GF,DF) \$19

2015 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$11

La Caille en Bonbon

Quail bonbon filled with sage & prune, sweet corn, pita chip, curried cognac cream \$20

2016 Maison M.Chapoutier "Belleruche" - Grenache - Cote du Rhône - France - glass \$9

Des Coquilles Saint Jacques en Ligne

Seared scallops, grilled watermelon, cucumber dill marinade avocado vinaigrette, feta mousse (GF) \$22

2016 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$10

Le Carpaccio Maison

Beef tenderloin carpaccio, rocket pesto potato pearl onion salad, pine nut, parmesan foam, lemon vinaigrette (GF) \$19

2016 Domaine de la Rouillère - Rose - St Tropez - France - glass \$12

La Tarte à l'Envers

Leek tarte tatin, caramelised shallot, goat cheese mousse, thyme caramel vinaigrette, mustard cress (V) \$18

2016 Moondah Brook - Verdelho - WA - glass \$9

Firs Cottage - Roseville | 9880 8816 | www.slshome.com.au

We accept Amex, Visa & MasterCard (+1% for all CREDIT cards)

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

Sous le Soleil

Les Plats

Un Poisson en Bigoudène

Fish of the day, seafood fondue, garlic glazed celery, Brittany bouillon vinaigrette (GF) \$29
2016 Baron Philippe de Rothschild - Bordeaux Blanc - France - glass \$10

Le Canard à l'Orange

Duck leg confit à l'orange, charred romaine lettuce, cardamom sweet corn couscous, fennel seed tuile, candied orange \$31
2014 Domaine de L'aigle - Pinot Noir - Languedoc - France - glass \$11

L'Agneau venu d'Orient

Carrot juice braised lamb shoulder croquettes, eggplant variation, tomato feta crumble, harissa jus (GF) \$29
2015 Domaine Terlato & Chapoutier - Shiraz Viognier - VIC - glass \$9

Du Filet à la Parisienne

Beef tenderloin, daikon potato puree, red wine rosemary fondant, green asparagus, café de Paris butter rouge (GF) \$34
2015 Baron Philippe de Rothschild - Bordeaux Rouge - France - glass \$10

Une Poêlée Fermière

Armagnac honey glazed organic chicken thigh fillets, coconut sweet potato puree, sauté of bacon,
Tuscan kale, tarragon, zucchini, goji berry (GF) \$29
2016 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10

Le Plat préféré de Ratatouille

Ratatouille, brined baby artichoke hearts, roasted capsicum Espelette pepper veloute, thyme (V, DF) \$28
2015 Domaine Terlato & Chapoutier - Shiraz Viognier - VIC - glass \$9

Accompagnements (\$9)

Salade Mixte
Garden salad

Légumes verts
Steamed greens

Frites
Beer battered potato chips

Frites de 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

Gruyère
(Cow milk)
(Switzerland)

Brie de Nangis
(Cow milk)
(France)

Bleu d'Auvergne
(Cow milk)
(France)

Tomme de chèvre
(Goat milk)
(France)

Le Baba Maison

Rum Savarin, pineapple, mango Chantilly \$14

La Mousse au Chocolat

Dark chocolate mousse, candied tomatoes, orange tuile, cardamom ice cream \$14

Des Framboises au Vert

Raspberry herbed frangipane tart, lemon sorbet, raspberry pollen \$14

Les Sorbets sont Servis

Choice of sorbets, peach flan, peach chips, basil & cinnamon coulis (GF, DF) \$14

Les triplettes de Belleville

Profiteroles filled with cream Madame, orange blossom sorrel caramel sauce \$14

Un Classique

Affogato: vanilla ice cream, espresso & Frangelico liqueur (GF) \$12

2014 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.