

Sous le Soleil

LA CARTE DE L'AUTOMNE

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)

2017 Domaine de la Rouillère - Rose - St Tropez - France - glass \$12

Les Entrées

L'Entrée du Jour

To be presented on the day

Les Coquilles qui Rougissent

Scallops, butternut squash, sweetened shallot, parsley coulis, pomegranate beurre rouge (GF) \$22

2017 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$10

Le Porc qui Craque

Twice baked pork belly, prune chutney, confit garlic yoghurt, granny smith apple (GF) \$19

2017 Pirramimma Watervale - Riesling - McLaren Vale - SA - glass \$12

Des Escargots Flottants

Snails, mushroom & leek cream, peppered brioche croutons, amaranth grain mustard, porcini garlic butter \$19

2016 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$11

Nos Crevettes en Tango

Prawns, fennel, persimmon, orange & saffron sauce (GF, DF) \$19

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

Opération Casse - Noisette

Potato gnocchi, goat cheese, golden raisin, sage & pine nut beurre noisette, salad burnet (V) \$19

2016 Makaraka Reserve - Sauvignon Blanc - Marlborough - NZ - glass \$10

Roseville Park / 9880 8816 / www.slshome.com.au

Licensed (BYO Wine only - Corkage \$4.50 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

To be presented on the day

Un Poisson en Pèlerinage

Fish of the day, Jerusalem & globe artichoke à la Barigoule, chive oil, lemon confit, Nantua sauce (GF) \$29
2016 Baron Philippe de Rothschild - Bordeaux Blanc - France - glass \$10

Le Canard Enraciné

Duck leg confit, beetroot cassoulet, pumpkin, grapefruit jus (GF, DF) \$31
2016 Domaine de L'aigle - Pinot Noir - Languedoc - France - glass \$11

Le Bœuf Bordelais

Beef tenderloin, celeriac, sweet corn & mushroom flan, freshly grated horseradish, Bordelaise syrup (DF) \$34
2015 Baron Philippe de Rothschild - Bordeaux Rouge - France - glass \$10

Un Poulet en Fleur

Lemon-thyme glazed organic deboned chicken Maryland, ragout of peas, lardon & chestnut, kipfler potato puree, walnut crumb, sauce pistou (GF) \$29
2016 Maison M.Chapoutier "Belleruche" - Grenache - Cote du Rhône - France - glass \$9

Une Bouchée à la Reine

Vol-Au-Vent of creamed forest mushrooms, parsnip, thyme, mesclun (V) \$29
2017 Moondah Brook - Verdelho - WA - glass \$9

Accompagnements (\$9)

Salade Mixte

Garden salad

Légumes verts

Steamed greens

Frites

Beer battered potato chips

Frites de patates douces

Sweet potato chips



Bread

We are happy to offer you a serve of fresh bread
once your order has been taken.
(any additional serving has a \$2 charge)

Bon Appétit!

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 Dessert du Jour

To be presented on the day

Le Paris - Brest Maison

French dessert made of choux pastry and a praline flavoured cream \$14

Pomme de Reinette et Pomme d'Api

White wine poached apple, Genoise cake, ginger & vanilla mousse, apple sorbet, candied apple \$14

Un verre Engrainé

Verrine of dark chocolate, black sesame, plum jelly, Australian wattle seed ice cream (GF) \$14

Du Miel pour les Gourmands

Honey parfait, honeycomb, whipped pumpkin-miso custard, granola nougatine (GF, DF) \$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.