

Sous le Soleil

LA CARTE DU PRINTEMPS

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)

2018 Chateau des Ferrages - Rose - Côtes de Provence - France - glass \$12

Les Entrées

L'Entrée du Jour

To be presented on the day

Des Coquilles en Bourgeons

Seared scallops, spring pea & spec, asparagus velouté, pearl onion, truffle oil (GF) \$22

2018 Skimstone - Mudgee - Chardonnay - glass \$10

Notre Terrine de Lapin

Rabbit & pistachio terrine, pickles, cumquat gel, croutons, garlic jam - Dijon mustard (DF) \$19

2017 Maison M.Chapoutier "Belleruche" - Grenache rouge - Cote du Rhône - France - glass \$10

La Caille en Bonbon

Quail bonbon, tarragon vinegar glazed beetroot, confit quail egg, walnut crumb, prune jus \$20

2018 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$11

Des Gambas Vanillées

Vanilla butter poached Gold Coast tiger prawns, ratatouille, lima bean cream, leek (GF) \$19

2016 Baron Philippe de Rothschild - Bordeaux Blanc - France - glass \$11

Le Chou-fleur en Fête

Cauliflower variation, curried raisins, macadamia, almond-carrot sauce (V) \$18

2018 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

Le Poisson nommé Normandie

Fish of the day, baby clam & sunflower seed ragout, grilled artichoke & apple, caramelized lemon, cider beurre blanc (GF) \$30

2017 Maison M.Chapoutier "Belleruche" - Grenache blanc, Clairette - Cote du Rhône - France - glass \$10

Notre Confit Maison

Duck leg confit, braised Savoy cabbage & pear in pastis, rhubarb, black olive dust, whole grain mustard (GF, DF) \$32

2017 Sam Miranda - Pinot Noir - King Valley - VIC - glass \$10

Un Suprême Bio

Poached organic chicken breast supreme in truffle jus, parsnip, sauerkraut, freeze dried pink pepper, coriander (GF) \$29

2017 Pirramimma Watervale - Riesling - McLaren Vale - SA - glass \$13

Du Filet à la Bordelaise

Beef tenderloin, butternut pumpkin, king oyster mushroom, red wine braised onion & lettuce, parsley, bordelaise sauce (GF) \$35

2015 Baron Philippe de Rothschild - Bordeaux Rouge - France - glass \$11

Une Balade en forêt

Mushroom & tarragon Pithivier, balsamic glaze, salad (V) \$28

2017 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10

Accompagnements (\$9)

Salade Mixte

Garden salad

Légumes verts

Steamed greens

Frites

Beer battered potato chips

Ratatouille

Vegetables stew

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

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

Notre Soufflé à la Framboise

Raspberry soufflé (GF, DF) \$15

Un délicieux Tourteau brûlé

Burnt cheese cake, honey salted caramel ice cream, honey comb \$14

La tarte au Citron et son chapeau Meringué

Lemon-meringue frangipane tarte, candied lemon, almond nougatine \$14

Un Classique

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

2016 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.