



BASTILLE DAY

Saturday July 14th 2018
4 Courses \$85 per person

French onion soup appetizer

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Snails baked in the shell with garlic parsley butter, freekah crust

or

Marseille style fish soup with rouille and croutons

or

Traditional french country style pork, chicken and bacon terrine served with house pickles

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Confit of duck with Lyonnaise sausage and Puy lentils

or

Braised beef cheeks with red wine sauce, celeriac and heirloom carrots

or

Vegan cassoulet of winter vegetables and Flageolet beans

All Mains Served with Paris Mash

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A selection of French Cheeses

Supplement \$19 per person

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Crème Brulee

or

Hot melting chocolate pudding

**Plus additional dishes available on the night featuring fresh
Canberra truffles (supplement applies)**



Vive la revolution
et
Bon Appetit!