

Sous le Soleil

MELBOURNE CUP 2017

*** Les Entrées ***

Le Radeau de la Crevette

Chilled sweet corn bisque, king prawns, brioche tuile, mangoes
2014 Boro Hills - Sauvignon Blanc - Marlborough - NZ - glass \$10

Un Lapin saucissonné

Rabbit & pistachio terrine wrapped in pancetta, cherry jelly, smoked mustard seed, pickles, watercress
2013 Domaine Parc St Charles - Grenache - Cote du Rhone - France - glass \$9

Les Coquilles de l'Été

Marinated scallops, watermelon variation, yuzu tapioca pearl, ricotta mousse
2016 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$10

*** Les Plats ***

Un Poisson en Fleur

Fish of the day, ratatouille stuffed zucchini flower, braised zucchini with fermented prawns, saffron fumet, tarragon oil
2016 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$11

Le Poulet et ses Perles

Corn fed chicken ballotine filled with smoked oyster mousse, artichoke heart, tomato fondue, basil puree, broad bean
2013 Domaine Parc St Charles - Grenache - Cote du Rhone - France - glass \$9

Un Agneau à Oran

Rack of lamb, smoked eggplant puree, minted pea couscous, cucumber & pimento salad, apricot jus
2015 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10

*** Les Desserts ***

La Brûlée

Crème brulee & marinated summer berries

Le Gourmand

Dark chocolate ganache, salted caramel ice cream, pate sucrée

L'Exotique

Passionfruit raw cheesecake, kaffir lime sorbet, sweetened cucumber

2016 Eagles Rest - Dessert Verdelho - Hunter Valley - glass \$10

*** Tea or Coffee of your choice ***



\$65 - 2 Courses - Main & Dessert

\$79 - 3 Courses - Entrée, Main & Dessert

Corkage is included

9880 8816 www.slshome.com.au

We accept Amex, Visa & MasterCard (+2% for Amex)