

Sous le Soleil

LA CARTE DE L'ÉTÉ

Des Olives

Marinated olives (\$8)

La Planche à partager

A board to share with Prosciutto, Sausage, Olives & Pate for 2 or more (\$8 per personne)

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

Les Entrées (\$19)

La tarte du Soleil

Basil marinade cherry tomato tart, green olive tapenade, mustard cress, sherry caramel, pine nuts (V)

2015 Baron Philippe de Rothschild - Bordeaux Blanc - France - glass \$10

Des Coquilles noyées

Seared scallops, watermelon variation, ricotta mousse, yuzu tapioca pearl (GF)

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

Un Classique

Hand cut steak tartar & crouton

(Egg yolk, cornichons, tomato ketchup, shallot, Tabasco, Worcestershire sauce, garlic, capers) (DF)

2015 Baron Philippe de Rothschild - Bordeaux Rouge - France - glass \$10

Le Canard enfumé

Smoked duck breast, peaches, amarena cherry gel, sweet corn salsa, green asparagus (GF, DF)

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

Un panier de Crustacés

Prawn & lemongrass ravioli, gingered spinach, chive & parsley pollen, lobster bisque

2014 Boro Hills - Sauvignon Blanc - Marlborough - NZ - glass \$10

Le Melon et son Jambon

Prosciutto, white balsamic honeyed rock melon, brined baby bocconcini,
dehydrated liquorice, minted garlic coulis (GF)

2016 Pirramimma Watervale - Riesling - McLaren Vale - SA - glass \$12

Sous le Soleil

Les Plats (\$29)

Un Poisson en Bigoudène

Fish of the day, seafood fondue, garlic glazed celery, Brittany bouillon vinaigrette (GF)
2016 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$11

Le Canard à l'Orange

Duck leg confit a l'orange, fennel, young corn, cardamom couscous, candied orange (DF) (+\$3)
2014 Domaine de L'aigle - Pinot Noir - Languedoc - France - glass \$11

Un Agneau se désaltérant

Lamb cutlets, mushroom, lentil, carrot & turnip in apple juice, calvados cream
2015 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10

Le Bœuf Lyonnais

Beef tenderloin, pepper crust, potato fondant, haricot vert, sauce poivre (GF, DF) (+\$4)
2014 Two cells - Beechworth - Shiraz - VIC - glass \$10

Une Poêlée Fermière

Deboned roasted organic chicken thigh fillets, sauté of French shallot, bacon, carrot, apple & artichoke,
tarragon - brandy cream sauce (GF)
2013 Domaine Parc St Charles - Grenache - Cote du Rhone - France - glass \$9

Des Légumes du Sud

Fennel seed quinoa, char grilled summer vegetables, cured soft boiled egg, cayenne gel, basil & pea sauce (GF, V)
2016 Domaine de la Rouillere - Rose - St Tropez - France - glass \$12

Accompagnements (\$9)

Salade Mixte
Garden salad

Légumes verts
Steamed greens

Frites
Beer battered potato chips

Petits pois & lardons
Bacon and Peas



Sous le Soleil

Les Desserts (\$12) & Fromages

L'assiette de Fromage (\$8 per cheese)

2 Cheeses Minimum from the selection below

Gruyere
(Cow milk)
(Switzerland)

Brie de Nangis
(Cow milk)
(France)

Bleu d'Auvergne
(Cow milk)
(France)

Cabridoux
(Goat milk)
(France)

La c pe sur le G teau

Cherry clafoutis, dehydrated caper, honeyed kirsch & cherry compote, whipped sour cream

Les triplettes de Belleville

Profiteroles filled with cream Madame, dark chocolate sauce

Une salade Estivale

Summer berries salad, balsamic syrup, pistachio meringue, cream Chantilly (GF)

Les Sorbets sont servis

Choice of sorbets, apricot tart, rosemary & almond coulis (GF, DF)

Un Classique

Frangelico Affogato Vanilla Ice Cream a Coffee Shot & Liqueur (GF)

2014 Mouton Reserve Sauternes - Bordeaux - France - glass \$10

Sauternes represents the sweeter side of Bordeaux and is made from the region's rare white grapes. Built on the thin-skins of S millon with a bit of bright acidity, generously donated by Sauvignon Blanc, Sauternes make exceptional dessert wines.