

## GROUP LUNCHES

Our menus are designed for groups of **10 guests**. You will be seated in our wine cellar along with other diners.

For confirmation of booking date, a **\$200 non-refundable deposit** will be required. The final confirmation of guests is needed no later than 48 hours (this will be number invoiced.)

We can accommodate for guests with **special dietary requirements or allergies**, please notify us in advance.

Please also note that one bill per table is preferred.

Below are our menu options - Please have your menu option to us one week before your booking.

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### 2 COURSES MENU

**Entrée:** Plateau de Charcuterie (Our selection of cured meats, paté, mousse, tapenade, condiments) & Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

**Main:** ONE Plat du Jour option for the group (*see below*) served with potatoes and seasonal vegetables

**\$60pp + wine**

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### 3 COURSES MENU

**Entrée:** Plateau de Charcuterie (Our selection of cured meats, paté, mousse, tapenade, condiments)

**Main:** ONE Plat du Jour option for the group (*see below*) served with potatoes and seasonal vegetables

**Fromages:** Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

**\$70pp + wine**

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### 4 COURSES MENU

**Entrée:** Choice of ONE entrée (*see below*)

**Main:** TWO Plats du Jour (*see below*) served in sharing plates with potatoes and seasonal vegetables

**Fromages:** Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

**Dessert:** Mini pâtisseries

**\$90pp + wine**

## ENTRÉES

### **Plateau de charcuterie**

A selection of cured meats, terrine, mousse, tapenade, condiments served with baguette

### **Crottin de chevre chaud et sa petite salade verte**

Tartine of warm French goat cheese with green salad

### **Tartare de poisson de ligne à la moutarde aux noix et au verjus**

Fish tartare marinated with a walnut and verjuice dressing

### **Salade de thon comme a la maison**

Tuna salad [*depends on market availability*]

## PLATS DU JOUR

*- Served as sharing plates -*

### **Piece de Boeuf au Brie truffé**

Seared scotch beef, wild mushroom sauce, potato gratin, truffle Brie

### **Confit de Canard à l'orange et Armagnac**

Confit duck leg, orange & Armagnac jus, roasted vegetables & potato gratin

### **Bœuf à la Bourguignonne – Le classique!**

Slow cooked beef cheeks in rich red wine sauce, roasted potato & seasonal vegetables

### **Poulet au Riesling**

Tender free-range chicken in white wine sauce with wild mushrooms, light cream, potatoes & seasonal vegetables

### **Consommé de champignons et orge perlée (végétarien)**

Mushroom consommé, pearl barley, green vegetables, wild mushrooms and goat cheese (Vegetarian)

### **Poisson de ligne cuit au plat sauce coquillage**

Pan fried line-caught fish with mussel cream sauce

*[Price TBC – based on market price] Individually plated, cannot be shared with group or served alongside another PLAT DU JOUR.*

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**Plats du jour subject to change - All prices include GST**