## GROUP LUNCHES

Our menus are designed for groups of $\mathbf{1 0}$ guests and more. You will be seated in our wine cellar along with other diners.

For confirmation of booking date, a $\mathbf{\$ 2 0 0}$ 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.

## 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

## 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

## 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

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$90pp + wine
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## 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

## Soupe a l'oignon gratinée

Classic onion soup, served with croutons

## 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

Champignon roti a l'Ardechoise et son coulis de poivron
Roasted Portobello mushroom served with mixed seasonal vegetables, green lentils and capsicum coulis

## 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.

