



BASTILLE DAY

Celebration Menu



SHARED MENU \$70PP
AVAILABLE SATURDAY 12TH JULY - THURSDAY 17TH JULY

URAILLA SOURDOUGH,
CULTURED BUTTER

Amuse

FRENCH ONION SOUP, CARAMELISED ONION, RACLETTE GFO

Entrees

BEEF TARTARE EN RYE,
EGG YOLK, NDUJA, CHIVES, SHALLOT, CAPERS GF

CHICKEN AND BLACK PUDDING TERRINE,
CONFIT GARLIC AIOLI, PROSCIUTTO GF

BLUE SWIMMER CRAB GOUGÈRE,
PAPRIKA SALT, SAFFRON MAYO

Mains

CHICKEN KIEV, SAUCE COQ AU VIN,
BABY CARROTS, SOBRASADA BLACK GARLIC BUTTER GF

POMMES ALIGOT, COMTE, CHIVES, PUFFED BUCKWHEAT

Dessert

WHITE CHOCOLATE CRÈME BRÛLÉE,
CHAMPAGNE STRAWBERRIES, LANGUE DE CHAT GFO