

GROUP LUNCHES

Our menus are designed for groups of 10 guests and more. 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 before the event (this will be the numbers 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 communicated to us one week before your booking.

2 COURSES MENU

Entrée: Plateau de Charcuterie (Our selection of cured meats, paté, terrine, 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, terrine, 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

\$90pp + wine

ENTRÉES

Plateau de charcuterie

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

Crottin de chèvre 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 tiède de lentilles et betterave

Warm roasted beetroot and lentil salad, goat's cheese whip, toasted walnuts, rocket, and truffle balsamic reduction

PLATS DU JOUR

- Served as sharing plates -

Pièce de bœuf 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

Champignons rôtis à l'Ardéchoise et son coulis de poivron

Roasted Portobello mushroom served with mixed seasonal vegetables, green lentils and capsicum coulis

Poisson de ligne poêlé et sauce crème acidulée avec des légumes verts

Pan fried line-caught fish with pan-fried line-caught fish
with light citrus cream sauce and green vegetables

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

Plats du jour subject to change - All prices include GST