



**TABLE D'HÔTE MENU ~ \$50 PER PERSON**

FRENCH ONION SOUP, cheese, thyme, bread

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GARLIC PRAWNS, butter, garlic, bread

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CHARCUTERIE & CHEESE, house made pickles, apple jam



DUCK BREAST, potato & duck leg hash, brussel sprouts, cherry demi

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CHICKEN, potato pave, roasted root vegetables, red wine jus

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RISOTTO, lobster, english peas, parmesan



TIRAMISU, lady finger, whipped cream, chocolate

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LEMON CRÈME BRÛLÉE, burnt sugar, lemon peel, biscotti

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FLOURLESS CHOCOLATE CAKE, berry coulis, vanilla ice cream