

# CHEF'S TABLE



## MENU

### Hors D'Oeuvres

House made pate served with cornichons and toasted brioche.

### L'entrée

Traditional French onion soup of gently fried and cooked onions, topped with toasted cheese gratineed croutons.

### Plat principal

Choice of:-  
Confit duck with spiced caramel potato fondants and asparagus

Or

Poisson (fish)  
Blue Eye Cod on seafood bisque, grilled Australian prawn, potato galette and French beans

### Dessert

Apple Tarte Tatin served with fresh whipped cream

Or

Crème Brulee with framboise raspberries



Pair with

Marquis De Pennautier, Rose, Pays D'OC, France 2023

Abbotts Delaunay, Pinot Noir, France 2022