

Winter 2024 Pork Bundle \$300+

Starters

Soupe à l'oignon NF (2 Portions)

Slow cooked caramelized onions in roasted veal broth
gratinated Emmental cheese

Salade de chèvre chaud (VG/NF) (2 portions)

Salad of baked goat cheese in filo pastry, beetroots, oranges
& candied walnuts, orange blossom vinaigrette

Plateau de charcuteries DF

Selection of French cold cuts, homemade duck rillettes
& pork pâté, gherkins & pearl onion

Mains

Cotriade ou "Kaoteriad" NF|GF (2 Portions)

Traditional Brittany stew of black cod, tiger prawns, scallops,
carrots, leeks & potatoes in an onions, garlic & salted butter broth

Longe de porc Ibérique (NF/GF) (3 portions)

Grilled Iberico pork loin with Boulangère potatoes
watercress salad & orange Bigarade sauce

Desserts

Crème Brulée VG|NF|GF (2 Portions)

Traditional Vanuatu vanilla crème brulée

Mousse au chocolat VG|NF|GF (2 portions)

Madong 70% dark chocolate mousse

Winter 2024 Beef Bundle \$350 +

Starters

Soupe à l'oignon NF (2 Portions)

Slow cooked caramelized onions in roasted veal broth
gratinated Emmental cheese

Salade de chèvre chaud (VG/NF) (2 portions)

Salad of baked goat cheese in filo pastry, beetroots, oranges
& candied walnuts, orange blossom vinaigrette

Plateau de charcuteries DF

Selection of French cold cuts, homemade duck rillettes
& pork pâté, gherkins & pearl onion

Mains

Cotriade ou "Kaoteriad" NF|GF (2 Portions)

Traditional Brittany stew of black cod, tiger prawns, scallops,
carrots, leeks & potatoes in an onions, garlic & salted butter broth

Côte de bœuf (Sharing for 2/3) NF|GF

Grilled 1.1kg (+/-) Angus beef prime rib
Served with free flow French fries & mixed salad
Béarnaise & red wine sauce

Desserts

Crème Brulée VG|NF|GF (2 Portions)

Traditional Vanuatu vanilla crème brulée

Mousse au chocolat VG|NF|GF (2 portions)

Madong 70% dark chocolate mousse