

BOUTIQUE HOTEL







BAKED BRIE **19.90** Served with honey, walnuts, figs & grilled sourdough *GFO*

SALADE NIÇOISE **18.90** Served with potatoes, olives, tomato, egg, green beans & anchovies *GF*, *VGO*

> AU GRATIN **16.90** Served with zucchini & spinach *GF*

FRENCH ONION SOUP **19.90** Served with cheesy sourdough croutons **V**@

WARM QUICHE LORRAINE 15.90



GARDEN SALAD 8.90

Mixed lettuce, shredded carrot, cucumber, cherry tomatoes, capsicum & onion *GF*, *DF*, *V*

FETTUCCINE AGLIO E OLIO **9.90** Fettuccine pasta on olive oil & garlic

BAKED POTATOES **9.90** Scalloped potatoes, béchamel & parmesan *GF*

CAULIFLOWER GRATIN **9.90** Baked sliced cauliflower with white sauce & cheese *GF*

> POTATO WEDGES **9.90** Roasted rosemary potato wedges *GF*, *DF*, *V*

> > VEGETABLES **8.90** Buttered seasonal vegetables *GF*

Home made potato confit GF, DF, V

pr - Dairy Free; gr - Gluten Free; gro - Gluten Free Option; v - Vegetarian; vgo - Vegan Option



DUCK LEG CONFIT **35.90** Served with gratin potatoes, glazed carrots & brussel sprouts with orange & raspberry sauce *GF*, *DF*

RÔTI DE PORC 32.90

Roast pork loin served with mustard & thyme gravy, lyonnaise potatoes, carrots, green beans & almonds *GF*, *DF*

SALMON EN PAPILLOTE **33.90** Served with provençale sauce, asparagus & roasted pumpkin *GF*, *DF*

BOEUF BOURGUIGNON 34.90

Slow cooked beef cheek & vegetables in burgundy wine sauce served with garlic mashed potatoes GFO

CHICKEN BLANQUETTE 31.90

Chicken maryland, vegetables & mushrooms in white wine sauce served with risotto & asparagus

LAMB SHANK NAVARIN 34.90

Slow braised lamb shanks served with green beans & mashed potatoes **GF**



CRÊPE SUZETTES **15.90** Served with berry coulis

CARAMEL TART **15.90** Served with artisan cream

PROFITEROLES **16.90** Served with chocolate ganache

Please advise staff of any food allergies or intolerances you may have. Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.