

LA BRASSERIE



HEALTHY LUNCH

2-COURSE \$38 | 3-COURSE \$48

SALAD BAR \$23

ORGANIC SALAD BAR

Roasted Potatoes and Pumpkin in Honey Pommery Mustard, Caprese Salad, Buffalo Mozzarella, Roma Tomatoes, Basil Leaves, Pasta Salad

FRESH GARDEN SELECTION

CHILLED VEGETABLES & CONDIMENTS

Red Chicory, Romaine Lettuce and Rocket Leaves, Roma Tomatoes, Asparagus, Marinated Zucchini and Eggplant, Corn Kernels, Capsicum, Baby Onions, Bean Sprouts, Tuna in Olive Oil, Sliced Hard-boiled Organic Eggs, Mango and Pineapple, Bread Croutons, Shaved Parmesan, Crumbled Blue Cheese, Feta Cheese, Cous Cous, Brown Rice, Sesame Seeds, Sunflower Seeds, Pumpkin Seeds, Walnut, Macadamia Nuts, Flaked Almonds

STARTER

FRESH BUFFALO MOZZARELLA

Heirloom Tomatoes, Tapenade, Basil (V)... +\$6

or

ESCARGOT

Garlic and Butter-baked Snails...+\$6

or

SAUTÈED PRAWNS AND CHORIZO...+\$6

White Wine Sauce, Pine Nuts

or

CHAMPIGNON AND TRUFFLE

Potage Soup, Brioche Croutons (V)... +\$6

MAIN COURSE

GRILLED FISH OF THE DAY

Ratatouille, Fennel Salad

or

FRICASSE DE POULET BRESSE AUX MORILLE

Stewed Bresse Chicken, Morel Mushrooms, Cream, Asparagus

or

SLICED BEEF RUMP STEAK

Slow-roasted Wagyu Rump, Crispy Garlic

or

MORELS RISOTTO

Forest Mushroom Ragout, Herbs (V)

or

STEAK AND FRITES

"Café de Paris" Sauce, House Truffle Fries... +\$28

or

WAGYU BEEF BURGER

House Truffle Fries... +\$18

or

SUPRÊME DE CANARD CONFIT

Confit of Duck, Beluga Lentils, Crisp Salad...+\$12

or

BEEF TARTARE

Sourdough and Truffle Fries ... +\$16

DESSERT

CREME BRÛLÉE

Vanilla Bourbon Crème Brûlée

or

MOUSSE AU CHOCOLAT

Inaya Dark Chocolate 68%

LA BRASSERIE

BEVERAGE

FRENCH SODA

LYCHEE MADNESS	\$6 nett
<i>Lychee Syrup, Fresh Lime Juice</i>	
<i>Fresh Lychee Juice and Artisanal Soda</i>	
MINTY FRESH	\$6 nett
<i>Cucumber Syrup, Mint Syrup</i>	
<i>Fresh Lime Juice, Artisanal Soda</i>	

CIDER

La Chouette	\$17
Louis Raison (<i>Original Crisp</i>)	\$17
Louis Raison (<i>Rouge Delice</i>)	\$17

CRAFT BEERS

St. Bernardus Wit 330ml	\$17
Duchesse De Bourgogne 330ml	\$17
Saison Dupont 330ml	\$17
Collesi Blanche 750ml	\$32
Collessi Rossa 750ml	\$32
Collesi Nera 750ml	\$32
Tiger	\$17
Heineken	\$17

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Veuve Clicquot Ponsardin Reims, France N.V.	\$28	\$138
Chandon Brut, Australia	\$24	\$118

WINES

	GLASS	BOTTLE
BLANC		
Scarbolo Pinot Grigio, Friuli Venezia Giulia, Italia 2016	\$23	\$112
Karri Oak Estate Chardonnay, Western Australia 2016	\$19.5	\$97
M. Chapoutier Schieferkopf Riesling, Alsace, France 2014	\$24	\$120
Nautilus Estate Sauvignon Blanc, New Zealand 2015	\$26	\$128
Jean Pierre et Alexandre Ellevin Chablis, Burgundy France 2015	\$26	\$125
ROUGE		
Francois Janoueix Genevieve D' Arthus Bordeaux, France 2014	\$23.5	\$115
Miguel Torres Santa Digna Reserva Merlot, Central Valley Chile 2016	\$19.5	\$97
Castello Banfi Superiore, Chianti, Italy 2016	\$25	\$125
Mitolo Jester Shiraz, McLaren Vale, Australia 2015	\$25	\$120
Joseph Faiveley Pinot Noir, Burgundy, France 2014	\$25	\$128
ROSÉ		
Aix Rosé "Saint AIX" Provence, France	\$28	\$118