

# LA BRASSERIE



## HEALTHY LUNCH

2-COURSE \$42 | 3-COURSE \$55  
SALAD BAR \$23

### 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, 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*

#### WILD MUSHROOM RISOTTO

*Forest Mushroom Ragout, Herbs (V)*

*or*

#### BORDELAISE BEEF CHEEKS

*8-Hours Red Wine Braised Beef Cheeks*

*Caramelised Heirloom Vegetables...+\$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
<i>Lychee Syrup, Fresh Lime Juice Fresh Lychee Juice and Artisanal Soda</i>	
MINTY FRESH	\$6
<i>Cucumber Syrup, Mint Syrup 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
Collesi Rossa 750ml	\$32
Collesi Nera 750ml	\$32
Tiger	\$17
Heineken	\$19

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