



## LUNCH MENU

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New Seasons Asparagus Tartine, Tomato, Balsamic, Parmesan	\$22.50
Chicken Tartine, frites	\$24.00
Duo de Canard, red onion marmalade, accompaniments	\$24.00
Crumbed Fish Cake, Slowly Braised Squid, Lemon Olive Oil	\$24.00
Twice baked goats cheese soufflé, asparagus, hazelnuts	\$29.50
Fish of the day, Olive Crushed Potatoes, Sauce Bois Bourdain	\$32.50
Rib eye steak, crisp bone marrow, steak sauce, frites	\$32.50

### Sides

Swiss Chard Gratin	\$8.00
Chilli, garlic brocolli	\$7.00

### Pudding

Summer Strawberry Eton Mess	\$15.00
Perry Jelly, Elderflower Ice Cream, Gingerbread	\$16.00

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