



DINNER MENU

FRENCH CUISINE

Appetizer

Charred broccolini bisque- white cheddar, persian gnocchi, aromatics, garlic creme fraiche.

Salade

Watercress greens- cubed watermelon, navel orange segments, brown buttered hazelnuts, crispy gorgonzola rounds, orange blossom citrus vinaigrette.

Mains

Maple Leaf Duck Breast- double cream celeriac puree, blackberry dulce, pearl vegetables, charred spring onion, chef accoutrements.

Le Dessert.

Molten Lava cake- Dark french chocolate, vanilla bean ice cream, mocha salted caramel, seasonal fresh berries, chantilly cream.