

Summer 2025 Pork Bundle \$300

Starters

Soupe à l'oignon NF (2 Portions)

Slow cooked caramelized onions in roasted veal broth
gratinated Emmental cheese

Salade de chèvre chaud (VG/NF) (2 portion)

Salad of baked filo pastry wrapped goat cheese with roasted peach & tomatoes
croutons, honey mustard vinaigrette

Plateau de charcuteries (DF)

Selection of French cold cuts, homemade duck rillettes
& pork pâté, gherkins & pearl onion

Mains courses

Bouillabaisse (NF/GF) (2 portion)

Traditional Provençal seafood stew of red mullet, scallops, tiger prawns & mussels
served with Préfou garlic bread & Rouille sauce

Collier de porc grillé (NF/GF) (2 portion)

Charcoal grilled Iberico Pork collar with ratatouille & Provençale sauce

Desserts

Crème brûlée VG|NF|GF (2 portions)

Traditional Vanuatu vanilla crème brûlée

Mousse au chocolat VG|NF|GF (2 portions)

Madong 70% dark chocolate mousse

Summer 2025 Beef Bundle \$350

Starters

Soupe à l'oignon NF (2 Portions)

Slow cooked caramelized onions in roasted veal broth
gratinated Emmental cheese

Salade de chèvre chaud (VG/NF) (2 portion)

Salad of baked filo pastry wrapped goat cheese with roasted peach & tomatoes
croutons, honey mustard vinaigrette

Plateau de charcuteries (DF)

Selection of French cold cuts, homemade duck rillettes
& pork pâté, gherkins & pearl onion

Mains courses

Bouillabaisse (NF/GF) (2 portion)

Traditional Provençal seafood stew of red mullet, scallops, tiger prawns & mussels
served with Préfou garlic bread & Rouille sauce

Côte de Bœuf

Charcoal Grilled 1.1kg (+/-) Angus beef prime rib
Served with French fries & Salad
Béarnaise and red wine sauce

Desserts

Crème brûlée VG|NF|GF (2 portions)

Traditional Vanuatu vanilla crème brûlée

Mousse au chocolat VG|NF|GF (2 portions)

Madong 70% dark chocolate mousse