

Autumn 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 poached pears,
pecan nuts, pomegranate vinaigrette

Plateau de charcuteries

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

Mains courses

Marmite Dieppoise (NF/GF) (2 portion)

Normandy fish stew with black cod, prawns, scallops
French mussels, mushroom, leek & lemon

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

Charcoal grilled Iberico pork collar with roasted Brussel sprouts, smoked bacon
organic chestnut, potato duchess & mustard cream 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

Autumn 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 poached pears,
pecan nuts, pomegranate vinaigrette

Plateau de charcuteries

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

Mains courses

Marmite Dieppoise (NF/GF) (2 portion)

Normandy fish stew with black cod, prawns, scallops
French mussels, mushroom, leek & lemon

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