

# *Mes Amis*

## *Restaurant*



*Two courses \$56.00*

*Three courses \$68.00*

*Corkage \$6.90 p.p. wine only.*

*No BYO on Weekends & Public holidays*

*10% Surcharge on public holidays*

## Entrées

*Sesame seed crusted zucchini flower farci with goat cheese, roasted peach and pickled plum, herbs and mint salad, aged balsamic réduction*

*Seafood trilogy:*

*Seared Scallops on shitaki ragoût,  
Mediterranean marinated ocean trout with cucumber  
salad,  
Tempura of cuttlefish with lime ginger and soy*

*Queensland champagne lobster tartlet, mousseline of baby  
spinach, tomato fondue aioli dressing and basil oil*

*Croustillant of confit duck, salad of slow cooked potatoes,  
quail eggs, tomatoes, cornichon and witlof, walnut oil  
dressing*

*Sauté escargots, tatin of oyster mushrooms, roast garlic  
purée, roquefort émulsion, red wine réduction, roasted  
walnuts*

*Carpaccio of local venison, macadamia nut, pear and  
celeriac salad, black truffle and orange salsa*

## Mains

*Slow cooked Atlantic salmon in perfumed extra virgin olive  
oil, sauté fresh soya bean, Jérusalem artichoke purée, lobster*

*and fresh herb broth*

*Deep sea Cod fillet seasoned with citrus infused grey salt,  
crab and chilli galette, verjus and saffron vinaigrette*

*Milk fed veal rack (off the bone) wrapped in confit tomato  
and proccuitto, potato gratin, roasted grapes, light thyme  
jus*

*Seared grain fed beef fillet, compote of cabbage and smoke  
speck, pomme paille, black truffle jus*

*Lamb fillet crusted with pesto and lemon zest, sauté baby  
spinach, haloumi, olives and provençal jus*

### **Sides**

*Stone baked bread \$5.00*

*Stone baked Garlic bread for two \$6.00*

*Crispy baguette with olive oil and Pesto for two \$7.00*

*Mix leaves and herbs salad \$7.00*

*Rocket, Parmesan and olive salad \$9.00*

*Sautés asparagus, confit garlic & tomato \$11.00*

*Gratin dauphinois \$9.50*

### **Dessert**

*Caramelised lemon tart on vanilla short crust, raspberry  
sorbet*

*Assiette de chocolaté:*

*Cremé au Chocolaté, chocolate tart, chocolate sorbet,  
chocolate canellonni with chocolate chantilly*

*Vanilla bean crème brûlée, apricot compote, nut biscotti*

*Affogato: your choice of liqueur, short black, vanilla bean  
ice cream and chocolate truffle*

*Sélection of French and Australian cheeses  
Additional \$10.00*