

## 6 Course Menu

Appetizers, small temptations

The Chef's brioche roll

### Entrées

Coquille St. Jacques  
Scallops cooked with echalots, mushrooms  
and white wine, stirred in a velouté sauce  
and browned under a hot grill.

Petits Filets au poivre.  
Small eye filets served with a home made  
chicken liver pâté, and a light fluffy cheese soufflé

King Island's profiteroles.  
Choux pastries filled with spinach and baked  
with slices of melting King Island's Brie cheese.

Bobet au Champagne

## Mains

Eye fillet tournedos Au Roquefort  
Served with King Islands Roaring Forties  
blue cheese.

Steak au Poivre  
Eye fillet seasoned with crushed black peppercorns,  
flamed in Brandy and finished with a cream sauce.

Eye fillet Maître d'Hotel  
Served plain with slices of parsley butter.

Canard à l'orange  
Breast of duck flavoured with Olivier's aromatic  
spices, and served with an orange and lobster sauce.

Burrundi fillets  
Baby fish cooked with butter and lime juice  
under a hot grill,  
and served with vodka flamed prawns.

We recommend that you have your eye fillet  
cooked rare, medium rare, or medium

## *Desserts*

*Alain's dark chocolate  
Gâteau served with a  
Brandied crème Anglaise and  
a Jamaican coconut ice cream*

*Profiteroles filled with a  
home made vanilla ice cream  
and served with a delicate  
chocolate sauce*

*Crème brûlée scented with  
Rum and garnished with  
caramelised almonds*

*Bon Appetit*