

# MENU

## MONET IN PARIS

The French Impressionists Alive

POWERED BY





## Small Bites

- Baked camembert** Crumbed camembert, served with honey balsamic reduction and baked baguette ..... \$21
- Pommes Frites** -Crunchy french fries with rosemary salt and sweet pickle aioli ..... \$13
- Pommes Parisian** – Crunchy Parisian potato balls seasoned in truffle salt, charred asparagus and a gruyere gratin crust ..... \$19
- Chicken liver parfait** with port wine and cranberry jelly, pickled vegetables and toasted baguette..... \$19
- Freshly Baked Croissant** filled with smoked leg ham, roma tomato and melted cheese ..... \$13

## Mains

- Provencial Bruschetta** – Diced roma tomato, red onion and basil, extra virgin olive oil and balsamic glaze atop toasted ciabatta (GF optional) ..... \$22
- Croque Monet** – Layers of smoked leg ham and bechamel on toasted ciabatta, blistered cherry tomatoes and a mozzarella and a glorious gruyere crust..... \$21
- House Baked Quiche**– traditional egg and shallot quiche, prosciutto crisp, on an orange and tomato salad with green dressing ..... \$23
- Coq au Vin Pie** – chicken and red wine pie with cream buttered mash, asparagus, and red wine demi glaze ..... \$27
- French Onion Cheeseburger** – French onion beef patty, seeded brioche bun, jack cheese, provencial tomato sauce, served on french fries and sweet pickle aioli ..... \$25
- Crispy Skin Salmon with Nicoise Salad** – Seared, sustainably sourced, salmon fillet with a classic Niçoise Salad tossed in the “best ever” dressing ..... \$32
- Festive Vegetable Salad** – Roasted pumpkin, beets, carrot and parsnip with pickled onion, French green beans, garlic croutons and garden leaves tossed in our house dressing ..... \$22
- Eye Fillet Parisian** – Eyefillet medallions, Parisian potatoes, caramelised onion and champignon sauce..... \$39

## Baguettes

- French Dip Baguette** – 7 hr slow cooked - melt in your mouth - beef, caramelised onion and mushroom sauce, horse radish cream sided with a pot of champignon jus ..... \$28
- Club Royal** – Poached chicken breast, crispy bacon, avocado, gruyere, rocket, cornichon caper aioli ..... \$22.50
- Paris** – Camembert, smoked leg ham, cucumber, rocket, with whipped French mustard aioli ..... \$22.50

## Sharing Boards

- Fromage et Charcuterie/ cheese and small goods**  
3 classic cheeses (40g each), a selection of locally sourced, small goods paired with a selection of house made accoutrements.  
GF bread on request..... \$45
- Fromage et Trampettes - Cheese and Dips**  
3 classic cheeses (40g each) a duo of chef selected dips, paired with a selection of house made accoutrements.  
GF bread on request..... \$45

## Desserts

- Bûche De Noël (Yule Log)** Rolled Dark chocolate sponge filled with hazelnut cream, coated with chocolate ganache and raspberries .. \$15
- Plat Aux Quatre Macarons** – 3 traditionally crafted macarons, with whipped blood orange cream and white chocolate pearls ..... \$15
- Madeleines** soaked in lemon curd syrup, raspberry gelato and berries..... \$15
- Panna Cotta** - mandarin and rhubarb panna cotta, dusted in citrus sprinkles ..... \$15
- Kids Scoop** - a scoop of raspberry gelato ..... \$5