



DESSERTS SELECTION



SELECTION OF EUROPEAN AND LOCAL FARMHOUSE CHEESES, QUINCE PASTE AND LAVOSH
(ADD \$6)

TRADITIONAL PARISIAN STYLE VANILLA BEAN CREME BRULEE

HAZELNUT CUSTARD PROFITEROLES WITH CHOCOLATE SAUCE AND WHIPPED CREAM

'POIRE BELLE HELENE'

SPICED POACHED PEAR, VANILLA ICE CREAM, CHANTILLY, CHOCOLATE SAUCE AND ALMONDS

GREEK STYLE ORANGE SYRUP CAKE, LEMON AND YOGURT SORBET

TRIO OF HOUSE MADE HOUSE CREAMS AND SORBETS
(PLEASE CHECK WITH YOUR WAITER)

'AFFOGATO'

ESPRESSO COFFEE WITH A SIDE OF VANILLA BEAN ICE CREAM
(ADD A LIQUOR OF YOUR CHOICE +\$9)

'CAFE GOURMAND'

ESPRESSO COFFEE OF YOUR CHOICE WITH MINI DESSERTS SELECTION
(ADD \$9)



ONDINE



EUROPEAN BRASSERIE



THE 'CLASSIC' MENU



OUR PRIX FIXE MENU

1 COURSE FROM \$40
2 COURSE FROM \$49
3 COURSE FROM \$67

ENTRÉES SELECTION

3X SOUTH COAST ROCK OYSTERS
(NATURAL WITH GIN & TONIC GRANITA OR KILPATRICK)
(OR 6, ADD \$16)

'ESCARGOTS EN PERSILLADE'
6X SNAILS IN GARLIC AND PARSLEY BUTTER
(OR 12, ADD \$16)

HONEY GLAZED CELERIAC TARTE TATIN, BURNT SAGE BUTTER

HERBED SALMON RILLETES, TOAST, CREME FRAICHE

CHICKEN LIVER PATE, SOUR CHERRY GELÉE, FRESH BAGUETTE

'STEAK TARTARE', POMMES FRITES
(ADD \$6)

TRADITIONAL FRENCH ONION SOUP, GRUYERE CROUTONS



MAINS SELECTION

'VEGETARIAN AUTUMN RISOTTO'
ROASTED FOREST MUSHROOMS, PECORINO AND GREMOLATA

LINGUINI, SAUTEED SHRIMPS, GARLIC, CHILLI AND SPINACH

WHOLE ROASTED LEMON SOLE, HERBED KIPFLER POTATOES
CONFIT LEMON AND FRESH HERBS

'COQ AU VIN JAUNE'
BRAISED CHICKEN MARYLAND, ROASTED MUSHROOMS, SPECK,
POMME PUREE AND WINE SAUCE
(ADD \$4)

ROASTED PORK FILLET, BAKED POTATO GRATIN, DUTCH CARROTS

'BOEUF BOURGUIGNON'
BRAISED BEEF CHEEKS IN RED WINE, CARROTS, ONIONS AND PARIS MASH
(ADD \$4)

'STEAK FRITES'
200 GR BEEF SIRLOIN, POMMES FRITES, BÉARNAISE SAUCE
(ADD \$11)

SHARED DISHES BETWEEN 2 (PLEASE ALLOW 45MIN)

'WHOLE ROASTED CHICKEN CHASSEUR'
LEMON ROASTED CHICKEN, TOMATO, MUSHROOMS AND WHITE WINE SAUCE
(ADD \$6 PP)

'COTE DE BOEUF'
600GR ROASTED BEEF CUTLET WITH YOUR CHOICE OF 2 SIDES
BÉARNAISE AND PEPPER SAUCE
(ADD \$23 PP)

SIDE DISHES SELECTION

FRESHLY BAKED BAGUETTE WITH NORMANDY SALTED BUTTER
\$7

MIXED LEAVES GARDEN SALAD WITH HOUSE VINAIGRETTE
\$10

STEAMED GREEN BEANS, ROASTED ALMONDS, PICKLED ESCHALLOTS
\$10

'LYONNAISE PETITS POIS'
GREEN PEAS, CARAMELISED ONIONS, SPECK, BRAISED LETTUCE
\$10

POMMES FRITES WITH TARRAGON MAYONNAISE
\$10

'GRATIN DAUPHINOIS'
BAKED POTATO GRATIN WITH CREAM AND EMMENTAL CHEESE
\$12

