



bruno loubet @

# Baguette

winter menu 2008

## Entrées

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French onion soup topped with a cheese soufflé	\$15.80
Hot smoked salmon, grated vegetable muffin, herb chantilly	\$22.50
Rabbit and speck terrine, lemon thyme jelly, sweet and sour capsicum	\$20.80
Twice cooked pork belly, clams, cockles and chilli	\$20.50
Salt cod aioli niçoise, toasted baguette	\$18.80
Beetroot salad with goats curd and truffled saussisson	\$18.80
Squid stuffed with pequillo pepper, spinach, squid ink gnocchi	\$19.80

## Mains

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Fresh fish of the day	\$35.80
Grilled tuna steak, eggplant relish, polenta chips	\$35.50
Roasted duck breast, potted cabbage, poached rhubarb, brandy sauce	\$36.80
Roasted venison, cauliflower and blue cheese gratin, cinnamon sauce	\$35.50
Lamb tagine with poached quince and almond	\$29.80
Grilled wagyu beef rump, glazed root vegetables, button mushrooms and lardon	\$36.80
Fricassée of veal sweetbread, Jerusalem artichoke and leeks, grain mustard sauce	\$32.50

## Sides

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French sour dough baguette, olive tapenade, butter	\$6.80
Mixed salad leaves	\$6.50
Seasonal green vegetables	\$7.90
Roast kipfler with herb and garlic	\$7.90
Chips with aioli	\$6.80

## Children

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\$1.00 per year of age up to 12 years – main, dessert and soft drink.

## Our Guarantee

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We are absolutely committed to your enjoyment & satisfaction when you dine with us. So if you are not delighted with your meal, it will be replaced without question or you will not be charged.

## Head Chef: Bruno Loubet

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Fully licensed or BYO bottled wine for tables less than 10.  
Corkage \$6.00 per person (BYO applies Monday to Thursday only).

One bill per table. All prices are inclusive of 10% GST.