SUNDAY PAINTERS

AUTUMN MENU

ENTREES

ROQUEFORT TART
with baby beets and cabernet sauvignon gastrique $18

BALSAMIC GLAZED LAMB SHORT RIBS
with mint and cucumber salad $18

CRUMBED SARDINE
with chorizo, potato and saffron rouille $18

PUMPKIN AND CHEVRE SOUFFLÉ
with parsley sauce and crisp barley $18

KAHAWAI CONFIT
with blood orange and fennel salad $17

MAINS

DUCK CONFIT
with pork and chestnut stuffed cabbage and
roast quince $34

STEAK FRITES
Char-grilled scotch fillet with green peppercorn and
brandy butter and fries $36

ROASTED LAMB RUMP
with celeriac puree, crushed broad beans and
white anchovy beignet $34

MARKET FISH OF THE DAY $34

COURGETTE CRÈME
with Mountain Lentils and buffalo mozzarella stuffed
courgette flower $34

PISTACHIO CRUSTED PORK BELLY
with smoked Maori potatoes, watercress and apple salad $34

SIDES

ICEBERG AND RADISH SALAD with lemon dressing $7

FRIES with caper mayo $7

CAVALO NERO GRATIN $9

GREEN VEGETABLES OF THE DAY

DESSERTS

TRIO OF CRÈME BRULEE
one liquorice, one vanilla, one orange and clove $18

AUTUMNAL FRUIT TART
with ice cream $17

CHOCOLAT A TRIOS VOIES
Dark chocolate fondant, chocolate mousse and prune truffle $18

DESSERT SPECIAL OF THE DAY

CHEESE

COMTE, EPOISSE, DELICE DE BOURGOGNE, ST AGUR OR CHEVRE

KID'S MENU $12

*Prices and availability subject to change without notice
Up to date as of 12/04/2012

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