

# L'ASSIETTE

## ALL DAY BREAKFAST MENU

**Petit Dejeuner** *Baguette, pastry, condiments, juice & coffee* **\$13.50**

**Seasonal Fresh Fruit**, yoghurt & honey **\$9.00**

**Homemade toasted muesli** sw/ yoghurt,  
fresh seasonal fruit & drizzled in honey **\$11.50**

**Crepe \$9.00, extra crepe \$13.50**

with a choice of:

- Fresh fruit, yoghurt and honey
- Banana and nutella

### **Pain Perdu**

*Brioche French toast sw/ either:*

- Apple and dried fruit marmalade with cinnamon cream - **\$15.00**
- Crispy bacon, banana & Canadian maple syrup - **\$16.00**

**Wild Mushrooms** in a creamy thyme white wine sauce  
on sourdough **\$16.00**

**Eggs Benedict** free range eggs on wilted spinach and sourdough,  
topped with hollandaise with either:

Champagne Ham **\$15.50**

Streaky Bacon **\$16.50**

Smoked Salmon **\$17.50**

### **L'Assiette Big Breakfast**

*Westmere Butcher's Toulouse sausages sw/ confit of vine tomatoes,  
pomme dauphine, free range eggs of your choice, field mushroom &  
toasted sourdough* **\$19.50**

**Croque Monsieur or Madame \$9.00, \$10.00**

### **Sides**

*Confit of vine tomatoes, pomme dauphine, eggs any style, mushrooms,  
bacon; toast* **\$3.50**, Toulouse sausages **\$4.50**, smoked salmon **\$5.50**

## LUNCH MENU

**Soup of the Day \$10.50**

**Chicken Liver Parfait** and gherkins on toasted sourdough **\$13.50**

**Salad Nicoise** Pan fried fresh tuna sw/ blanched green beans,  
olives, new potatoes, soft boiled eggs & anchovies **\$17.50**

**Salad Chevre Chaud**, Chevre goats cheese melted on toast  
sw/ walnuts, dried figs and drizzled in honey **\$18.00**

**Lambs Kidneys and Wild Mushrooms** in a port jus  
sw/ toasted sourdough **\$17.00**

**Fricassee of Cornfed Chicken Breast**, mushrooms and whole grain  
mustard sw / roasted gourmet potatoes **\$18.50**

**Pan fried Fish of the day** sw/ broccoli and carrot cous cous with a  
lemon cream sauce **\$18.50**

**Vegetarian Penne Rigate** with pesto and roasted seasonal  
vegetables **\$18.00**

**Beef Bourguignon** beef, mushroom and bacon stew sw/ parmesan  
polenta and roasted vine tomato **\$19.50**

\* Gluten free bread available on request

# L'ASSIETTE

## DINNER MENU

from 6pm

### ENTRÉE

**Egg Mimosa** *filled with tuna and served with toast & baby cos*

**\$12.50**

**Chicken Liver Parfait** *served with gherkins & toasted sourdough*

**\$13.50**

**Authentic Lentil & Bacon Salad** *served with a poached egg*

**\$13.50**

**Salmon Tartare** *served with horse radish, toast & mesclun*

**\$16.50**

### MAIN

**Corn Fed Chicken Breast** *stuffed with semi dried tomatoes & basil, served with smashed gourmet potatoes & bok choy* **\$26.50**

**Duck Leg Confit** *served with potato mash, glacé carrots and duck jus* **\$28.50**

### Fish of the Day - Market Price

**Pan Fried Scotch Fillet** *served with Bourguignon garnish & roasted potatoes* **\$29.50**

### DESSERT

*All* **\$11.50**

**Tarte Tatin** *served with vanilla bean ice cream*

**Crème Brulée**

**Mousse au Chocolat**

# L'ASSIETTE

## TEAS

All \$3.80

Earl Grey Paris / Cranberry and Carrot / Assam Organic English  
Breakfast / Japanese Green Sencha / Pure Peppermint  
Feng Shui Green Tea / Lemon Citrus / Chamomile

## ESPRESSO / HOT CHOCOLATE

Espresso \$3.50

Flat White, Cappuccino, Long Black \$4.00

Latte, Mocha, Hot Chocolate \$4.50

Soy or Decaf extra \$0.50

## COLD BEVERAGES

**Phoenix Range** *Apple orange and Mango, Apple and Feijoa, Apple  
and Guava, Apple, Lemonade* **\$3.90**

**Charlies Smoothies** *Berry or Spirulina* **\$4.60**

**Charlies** *orange juice* **\$3.90**

**Coke**, *Coke Zero or Diet Coke* **\$3.90**

**Orangina** **\$4.20**

**Antipodes Water** *Still or sparkling, 500ml or 1 Litre* **\$4.50, \$8.50**

## BEER / WINE

**Kronenbourg 1664** **\$8.50**

**Heineken** **\$8.50**

**Stella Artois** **\$8.50**

**Amstel Light** *(low alc)* **\$8.50**

**House white or red** **\$8, 250ml \$15, 500ml \$29**

**Tariquet Sauvignon Blanc 2008** *(South-West France)* **\$9.00, \$42**

**Astrolabe Sauvignon Blanc 2010** *(Marlborough, NZ)* **\$9.00, \$42**

**Couillard Chardonnay 2009** *(Loire Valley)* **\$9.50, \$44**

**Metz Pinot Gris 2009** *(Alsace)* **\$10.50, \$48**

**Lafond Cotes du Rhone 2009** *(Rhône Valley)* **\$9.50, \$44**

**Chateau Carbonneau Bordeaux 2008** *(Bordeaux)* **\$9.00, \$42**

**Girardin Bourgogne "St Vincent" 2005** *(Burgundy)* **\$12.50, \$59**

**Monmousseaux**, *French bubbles* **\$9.50, \$44**

**Veuve Clicquot Champagne Brut NV**, **\$115**

**Beaumairic Muscat Beaumes de Venise** *375 ml (Vallee du Rhone)*  
**\$8.50, \$40**