

"LE FRENCH AFFAIR" *Dîner menu.*

Focaccia with olives & homemade Dukka 10.00

*Entree;*

Garlic tomato soup with croutons & cheese 10.00

French Onion soup, topped with crouton and Parmesan cheese 10.00

Tempura deep fried veggies and prawn dish, with spicy garlic chilli sauce. 17.50

Venison pastrami with orange, blue d'Auvergne, pine nuts, onion bean sprouts, avocado oil, balsamic, rock salt, black pepper 21.50

Lasagne from our fish of the day, prawn cutlets, scallops, micro macro salad spicy white wine tomato reduction and raspberry vinaigrette 21.00

*Main;*

Fish (catch) of the day with roasted almonds, tomatoes, prawns & grilled veggies and potato pie. Chef's choice! 31.50

Rolled Pork belly ham potato mash, grilled veggies, lemon honey white wine cajun pepper glaze 28.50

Eye Fillet, grilled with rosemary & thyme onions and mushroom cream sauce, grilled veggies 34.50

Lamb rack with port plum sauce, potato-veggie hash 34.50

Hawkes Bay best! Tranches of succulent lamb rump & rack of Lamb, truffled red wine / brandy reduction, kumara potato galette, ratatouille 36.50

Lamb rump "Provencale" with tomato capsicum garlic sauce, steamed veggies and potato mash 34.50

Side of Potatoes 7.00

Side of seasonal veggies 7.00

*Dessert;*

Dutch Apple Pie with speculaas ice & cream. 13.50

Chocolate Mud cake with almond amaretto ice. 13.50

Crepes with caramelized apple cointreau sauce, vanilla ice and cream. 16.50

Dutch 3 Cheeses board, rye bread grain mustard pear and walnuts. 16.50