

Monday 18 September 2017

L'HÔTEL GITAN

Burgundian Gougère with Aged Comté
Tasmanian Pacific Oysters, yellowfin tuna, pickled
ginger, wakame
Gitan steak tartare, condiments, lettuce cup, celeriac
remoulade

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Myee Quail,
spanner crab, sake & mirin jelly,
pear & coriander

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Petuna Ocean Trout confit in its own natural oil,
tomato & basil dressing, fennel & kohlrabi

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Revisited Duck à l'Orange,
bread farce, wild rice, choy sum,
sauce à l'orange

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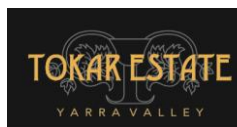
Warm Pithiviers of Almond Frangipane,
spiced pineapple, dates,
pistachio crème anglaise

Beverages

Pommery Brut Apanage NV
Tokar Estate Chardonnay 2016
Tokar Estate Carafe & Tumbler Pinot Noir 2016
Tokar Estate Cabernet Sauvignon 2015
Tokar Estate 'La Tentadora' Fortified Tempranillo
2012
Mount Franklin Lightly Sparkling
Cascade Lemon Lime & Bitters
Coke No Sugar
Asahi Super Dry
Lemon Lime & Bitters
Appletiser
Lavazza Coffee

This menu has been created by
Jacques Reymond

Product / Beverage Sponsor



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