

La Belle Vie

BISTRO & BAR

Group Set Menus

Summer 2023

LE P'TIT MENU

85.00

3 course meal with choices - for the whole table only

BAGUETTE ET BEURRE Bread and butter

FOIE GRAS Foie gras mi-cuit, artisanal brioche toast, fig preserve

Choice of

POTAGE Parmentier soup, leeks, potato, croutons - V

MOULES Baked New Zealand mussels stuffed with butter and garlic, crumbs - GF

COURGETTE Zucchini flowers filled with goat cheese and fine herbs, capsicum relish - V

MAGRET Honey & rosemary pan-fried duck breast, roasted pistachio, sweet potatoes, sautéed lardon & brussels sprouts - GF

Choice of

POISSON Pan-fried snapper à la Grenobloise; capers and lemon noisette butter, croutons, fennel, rocket and citrus suprêmes salad

CAILLE Grilled Brisbane Valley Quail, seeded mustard creamy sauce, swede purée, sautéed broccolini - GF

GNOCCHI Pan-fried artisanal gnocchi in butter and garlic, shiitake mushrooms, pine nuts, Gruyère cheese - V

FROMAGE ROQUEFORT AOP the oldest traditional French bleu, made in small batches from sheep milk - GF

Choice of

CREME BRULEE Tahitian vanilla crème brûlée - GF

CRUMBLE Rhubarb and apple crumble served warm, crème anglaise

GLACE Two scoops of artisanal ice-creams; choice of cherry, vanilla, chocolate, yogurt, lemon sorbet

LE MENU

98.00

5 course meal with choices - for the whole table only

BAGUETTE ET BEURRE Bread and butter

Choice of

SAINT-JACQUES Pan-seared scallop, beetroot coulis, pineapple and coriander dressing, crispy prosciutto

FOIE GRAS Foie gras mi-cuit, artisanal brioche toast, fig preserve

Choice of

CAMEMBERT Oven melted French camembert, orange marmalade, baby cos lettuce - V, GF

MOULES Baked New Zealand mussels stuffed with butter and garlic, crumbs - GF

Choice of

MAGRET Honey & rosemary pan-fried duck breast, roasted pistachio, sweet potatoes, sautéed lardon & brussels sprout - GF

POISSON Pan-fried snapper à la Grenobloise; capers and lemon noisette butter, croutons, fennel, rocket and citrus suprêmes salad

Choice of

ROQUEFORT AOP the oldest traditional French bleu, made in small batches from sheep milk - GF

L'TOMYERE MONTAGNE Semi-hard cow's milk cheese produced in the Alps and aged for 14 months - GF

Choice of

CREME BRULEE Tahitian vanilla crème brûlée - GF

CRUMBLE Rhubarb and apple crumble served warm, crème anglaise

Canape options to start the event (from \$3 per person).

Please advise us of any dietary requirements and we will endeavour to adapt the menu accordingly.

All Prices include GST.

Please note that surcharge of 15% applies on public holidays.

Alternate Drop Menu available on request.

GF Gluten free

V Vegetarian