

# 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

**SOUPE** Dubarry cauliflower cream soup, black truffle, croutons - V

Choice of **SAUMON** House-cured salmon gravlax infused with beetroot, lemon, crème fraîche, pickled radish, rocket salad - GF

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

**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 sprout - GF

Choice of **ESPADON** Grilled swordfish, Mediterranean virgin sauce, sautéed broccolini, grilled pumpkin - GF

**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** L'ETIVAZ AOP Strong hard cow cheese produced by hand in over one hundred alpine creameries - GF

Choice of **CITRON** Lemon and meringue tart, red berries compote

**CREME BRULEE** Tahitian vanilla crème brûlée - GF

**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 scallops, Mediterranean carrot purée, green herbs sauce, crispy Serrano - GF

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

Choice of **THON** Cajun spice tuna just seared, Szechuan pepper infused mayonnaise - GF

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

Choice of **CÔTELETTES** Grilled White Pyrenees lamb cutlets, red wine jus, Moroccan carrots, roast potatoes - GF

**ESPADON** Grilled swordfish, Mediterranean virgin sauce, sautéed broccolini, grilled pumpkin - GF

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

**L'ETIVAZ** AOP Strong hard cow cheese produced by hand in over one hundred alpine creameries - GF

Choice of **CREME BRULEE** Tahitian vanilla crème brûlée - GF

**CITRON** Lemon and meringue tart, red berries compote

*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