



Ondine

EUROPEAN BRASSERIE

SNACKS AND BITES

Malted Sourdough, Cultured Organic Butter	\$6
South Coast Rock Oyster with Gin & Tonic Granita	\$4
Potato Galette with Pesto, White Anchovy and Meyer Lemon	\$4.5
Mushroom and Green Pea Arancini, Cheese Fondue	\$4.5

ENTRÉES

Roasted Leek, Braised Cavolo Nero, Romesco, Emmental and Hazelnuts	\$19
Escargots á la Vigneronne – Snails in Vermouth Sauce and Persillade	\$17
Chicken Liver Pate with Beer Pickled Onions and Mushrooms	\$18
Country Style Pork and Plum Terrine, Onion and Pear Chutney	\$17
Traditional French Onion Soup, Gratinated Emmental Crouton	\$18

MAINS

Roasted Jerusalem Artichokes, Braised Sunflower Seeds, Chestnuts	\$32
Lyonnais Heirloom Beetroot Tart with Herbed Goat Cheese	\$32
Whole Lemon Sole with Lemon Butter and Herbed Potatoes	\$34
Roasted Organic Chicken, Bread Sauce, Roasted Brussel Sprouts	\$36
Ondine Beef Bourguignon with French Style Mash	\$34
Cassoulet Traditionnel - Duck Leg, Speck, Pork Sausage in Braised White Beans	\$37
Beef Tenderloin Medallion (200g), Bearnaise, Pommes Frites, Salad	\$38

SIDES

Petits Pois á la Francaise (Green Peas, Braised Lettuce, Onions, Speck)	\$9
Potato and Cheese Gratin Dauphinois	\$11
Pommes Frites with Mustard Bearnaise	\$9
Salade Frisee with Pickled Eschallots, Speck and Vinaigrette	\$9

DESSERTS

Selection of European and Local Farmhouse Cheeses	\$22
Italian Meringue with Lemon Curd and Raspberry Sorbet	\$17
Traditional Vanilla Bean Crème Brulée	\$16
Roasted Apple Tarte Tatin with Double Cream	\$17
Chocolate Custard Paris-Brest, Raspberry Sorbet and Hazelnuts	\$16
Traditional Affogato (with or without Liquor)	9/\$17