

Ondine

European Brasserie

SUNDAY 6 SEPTEMBER 2020

FATHERS DAY LUNCH



3 Courses Menu - \$75pp

Malted Sourdough, Cultured Organic Butter

Half Dozen South Coast Rock Oyster with Gin & Tonic Granita

Grilled King Prawns, Garlic and Prawn Bisque Butter

Roasted Leek, Braised Cavolo Nero, Romesco, Emmental and Hazelnuts

Country Style Pork and Plum Terrine, Onion and Pear Chutney

Roasted Jerusalem Artichokes, Braised Sunflower, Chestnuts and Watercress

Market Fish, Broad Beans and Sauce Bourride

Cassoulet Traditionnel - Duck Leg, Speck, Pork Sausage in Braised White Beans

Beef Tenderloin Medallion (200g), Bearnaise, Pommes Frites, Salad

(Served with a selection of sides)

Selection of European and Local Farmhouse Cheeses

Traditional Vanilla Bean Crème Brulée

Roasted Apple Tarte Tatin with Vanilla Bean Icecream

Chocolate Custard Paris-Brest, Raspberry Sorbet and Hazelnuts

**'LE GRAND BANQUET'
(4 PERSON MINIMUM)
\$120 pp**

Malted Sourdough, Cultured Organic Butter

Salami Norcia, Hot Peppers and Cornichons

Chicken Liver Pate with Beer Pickled Onions and Mushrooms

Salmon Rillettes, Bread Wafers, Horseradish and Cucumber

Grilled King Prawns, Garlic and Prawn Bisque Butter

Lyonnaise Onion and Beetroot Tart with Herbed Goat Cheese

Ondine Beef Wellington

**(Served with Pommes Dauphines, Café de Paris Butter
Salade Frisee with Pickled Eschallots, Speck and Vinaigrette)**

Chocolate Custard Paris Brest, Raspberry sorbet and hazelnuts