

Ondine
EUROPEAN BRASSERIE



SNACKS AND BITES

Freshly Baked Baguette,
Cultured Organic Butter
\$6

Baguette with Provencal White Bean Dip
\$9

South Coast Rock Oyster, Gin and Tonic
Granita
\$4.5

Potato Galette, Pesto, Anchovy,
Meyer Lemon
\$4.5

Green Pea and Smoked Capsicum
Arancini, Cheese Fondue
\$4.5

Extra Large Grilled King Prawn,
Café de Paris Butter
\$10

"Antipasto Platter"
Salami, Bresaola, Globe Artichoke, White
Bean Dip and Grilled Baguette
\$16pp

ENTREES

Asparagus, Stracciatella, Romesco and Hazelnuts
\$19

Escabeche Sardines, Roasted Peppers, Parsley, Horseradish
\$18

Traditional French Onion Soup, Gratinated Emmental
\$18

Escargots Provencale (Smoked Paprika, Tomato Butter, Puff Pastry)
\$17

Chicken Liver Pate, Grand Marnier Jelly, Pickled Onions
\$17

Country Style Pork and Plum Terrine, Pear Chutney
\$18

MAINS

Ricotta Gnocchi, Roast Onion Puree, Sugar Snap Peas, Squash
\$32

Lemon Sole, Sauce Bourride, Mussels, Kipfler Potatoes, Zucchini
\$34

Ondine Beef Bourguignon with French Style Mash
\$34

Pork Cutlet, White Polenta, Pepperonata Grilled Broccolini
\$38

Beef Tenderloin Medallion (200g), Bearnaise, Pommes Frites, Salad
\$39

DISHES TO SHARE (Serves 2)

Roasted Organic Chicken, Bread Sauce, Roasted Brussel Sprouts
\$66

Cassoulet Traditionnel - Duck Leg, Speck, Pork Sausage in Braised White Beans
\$74

Cote de Boeuf (500gr), Pommes Dauphines, Frisee Salad, Cafe de Paris Butter
\$75

SIDES

Petits Pois á la Francaise (Green Peas,
Braised Lettuce, Onions and Speck)
\$9

Pommes Dauphines, Café de Paris Butter
\$11

Pommes Frites with Mustard Bearnaise
\$9

Salade Frisee with Pickled Eschallots, Speck
and Vinaigrette
\$9

Green beans Amandine, Garlic Butter,
Eschallots and Almonds
\$9

DESSERTS

Selection of European and Local Farmhouse
Cheeses
\$22

White Chocolate Panna Cotta, Poached Pear,
Lemon Sorbet
\$17

Roasted Apple Tarte Tatin,
Vanilla Bean Ice Cream
\$17

Traditional Vanilla Bean Crème Brulée
\$16

Praline Cream Paris-Brest,
Raspberry Puree and Almonds
\$16

Traditional Affogato (with or without Liquor)
\$9/\$17

BANQUET MENU

Antipasto Platter with Freshly Baked Baguette

Green Pea and Smoked Capsicum Arancini, Cheese Fondue

Grilled King Prawn, Cafe de Paris Butter

Ondine Beef Bourguignon

Roasted Organic Chicken

Selection of Side Dishes
(French Style Mash, Petit Pois, Frisee Salad)

Roasted Apple Tarte Tatin, Vanilla Bean Ice Cream

79pp

