

*Ondine*  
EUROPEAN BRASSERIE



## SNACKS AND BITES

Freshly Baked Baguette,  
Cultured Organic Butter  
\$6  
Baguette with Provencal White Bean Dip  
\$9  
Appellation Rock Oyster,  
Gin and Tonic Granita  
\$4.5  
Pork Rillettes, Grilled Bread, Sauce  
Remoulade  
\$13

Green Pea and Smoked Capsicum  
Arancini, Cheese Fondue  
\$5.5  
"Malakoff" Gruyere Cheese and Riesling  
Croquette  
\$11  
"Antipasto Platter"  
Salami, Pork Rillettes, Pickled Vegetables,  
White Bean Dip and Grilled Baguette  
\$16pp

## ENTREES

Mushroom au Poivre, Polenta and Rainbow Chard  
\$20  
Jerusalem Artichoke and Chestnut Soup, Onion Lyonnaise, Roasted Chestnuts  
\$18  
Traditional French Onion Soup, Beef Broth, Gratinated Emmental Crouton  
\$19  
Roasted Scallops (Half Shell), Apple, Potato Crumb and Vadouvan Oil  
\$24  
Chicken Liver Pate, Grand Marnier Jelly, Pickled Onions  
\$19  
Wagyu Carpaccio, Gnocco Fritto, Tonnato sauce, Pecorino  
\$21

## MAINS

Gnocchi Parisienne, Butternut Squash, Salsa Verde, Roasted Almonds  
\$33  
Market Fish of the Day, Seasonal Garnish  
(Please ask your waiter)  
\$37  
Ondine Beef Bourguignon with French Style Mash  
\$38  
Coq au Vin, (Red Wine Braised Chicken), Lardons, Potatoes and Cocktail Onions  
\$39  
Choucroute Garnie, (Sauerkraut, Braised Pork Belly, LP's Meat Sausage)  
\$38  
Grilled Black Angus Sirloin, Pommes Frites, Salad and Sauce Bearnaise  
\$42

## DISHES TO SHARE (Serves 2)

Roasted Salmon Loin, Cucumber, Roast Potato, Tomato & Mustard Vinaigrette  
\$74

Roasted Organic Chicken, Mushroom Ragout, White Polenta and Chestnuts  
\$66

Cote de Boeuf (500gr), Pommes Gallettes, Frisee Salad, Cafe de Paris Butter  
\$79

### SIDES

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

Pommes Gallettes, Café de Paris Butter  
\$11

Pommes Frites with Mustard Bearnaise  
\$9

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

Green Beans Amandine,  
Eschallots and Almonds  
\$9

Cucumber, Crispy Potato and Tomato Salad  
Dill Mustard Vinaigrette  
\$9

### DESSERTS

"Tete de Moine" or "Delice des Cremiers"  
with Fig Jam and Bread Wafers  
\$19

Blackberry Granita, Coconut Ice Cream,  
Praline Custard  
\$17

Poached Pear and Frangipane Tart,  
Crystalized Ginger Cream  
\$17

Traditional Vanilla Bean Crème Brulée  
\$16

Orange and Ricotta Beignets,  
Dark Chocolate Mousse  
\$17

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

## BANQUET MENU

Antipasto Platter with Freshly Baked Baguette

Green Pea and Smoked Capsicum Arancini, Cheese Fondue

Roasted Scallop (Half Shell), Apple, Potato Crumb

Roasted Salmon, Cucumber, Tomato & Roast Potato

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

Orange and Ricotta Beignets,  
Dark Chocolate Mousse

**79pp**

