

# Two Small Rooms Lounge Menu

## To Nibble:

*Roasted nuts with truffle crisps \$12.00 Garlic herb baguette's \$15.00*

## Entree:

*Steak à la tartare: \$36.00*

*Cornichons, caper, shallot, mustard, yolk, Angus beef*

*House Pâté/Terrine: (v) \$27.00*

*melba toast, beurre*

*Soup de jour: \$26.00*

*Escargots à la Bourguignonne: \$25.00*

*Burgundy Snails, garlic, beurre, fresh herbs*

## Main Course:

*Ratatouille aux saucisse \$48.00*

*Capsicum, zucchini, garlic, tomato, pork sausage, parmesan crumb*

*Entrecote de bœuf: \$68.00*

*Grass fed Angus beef, potato, red wine reduction*

*Risotto aux aspergé et fromage: (v) \$44.00*

*Crunchy style grain with asparagus, mushroom, Grana Padano*

*Tourte aux venaison et poireaux: (v) \$56.00*

*Venison pudding pie, leek, spinach, pomme purée, jus*

## Sides:

*Duck fat kipfler potato \$15.00 Roasted broccolini with lemon & olives \$18.00*

*Spinach with garlic and peppercorns \$15.00 Truffle pomme purée \$15.00*

## To finish:

*Mini crème brûlée: \$12.00*

*Warm chocolate pudding: \$18.00*

*Rhubarb and strawberry crumble \$18.00*

*Cheese option available please ask*

*Menu is subject to change*

*Dietary requirements are catered for & must be confirmed prior to booking*