

Two Small Rooms Lunch Menu Q3

Entrée

Steak à la tartare: \$34.00 gfo

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

Ecargots à la bourguignonne: \$24.00 gfo

White wine, garlic, fresh herbs, shallots and French bread

Soupe à l'Oignon: \$22.00 gfo

Roasted French onion soup with French baguette

Pâté aux truffes: \$27.00

Brioche, melba toast, beurre

Main Course

Steak au poivre \$58.00

Queensland grass fed sirloin, rosemary potatoes, pepper sauce

Tourte aux poireaux et champignons \$48.00 (v)

Mushroom, leek, spinach, creamed potato, spinach, jus

Carré d'agneau gf \$55.00

Australian lamb rack, sauté potato, broccolini

Risotto aux aspergés et fromage: \$38.00 (v)

Crunchy style grain with mushroom, asparagus, Grana Padano

Sides:

Truffle Mash \$12.00 / Duck fat kipler potatoes \$14.00 / Broccolini lemon and olives \$15.00

To Finish:

Crème brûlée: gf \$18.00

Vanilla and orange

Chocolat et café \$16.00

Chocolate, coffee and blueberry crumble

Streusel aux fruits \$18.00

Fruit crumble with Ice cream

Dietary requirements catered for/allergies must be confirmed prior to booking

