



Carnivore Short Course Menu

\$95.00 pp

"Commencing with the tradition of "breaking bread" and beginning with the French indulgence of Escargot, the experience progresses through a refined risotto course before advancing to a hearty main course featuring Queensland's finest beef. The meal concludes with a classic French dessert"

Pain au seigle aux Truffes:

Fresh herbs, truffle on rye

Escargots en Croûte or Champignons à la Bourguignonne:

Snails or mushrooms with shallot, parsley, thyme, chive, white wine, garlic

Risotto aux aspergé et fromage:

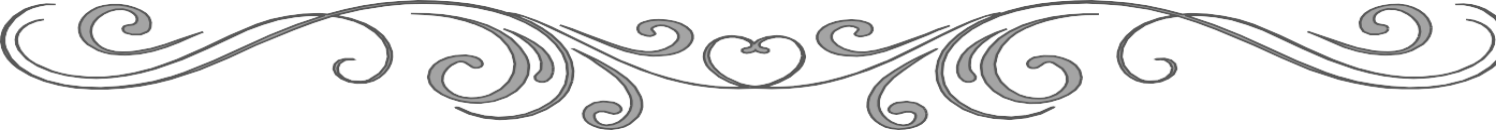
Crunchy style grain with asparagus, fromage

Filet de bœuf:

Angus beef, duck fat potato, shallot and tomato and rocket salad, smoked garlic red wine jus

Crème brûlée:

Honey and Cointreau



Any changes due dietary/allergy requires notice prior to booking

Please call 33715251 or email @: email@2smallrooms.com