



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:

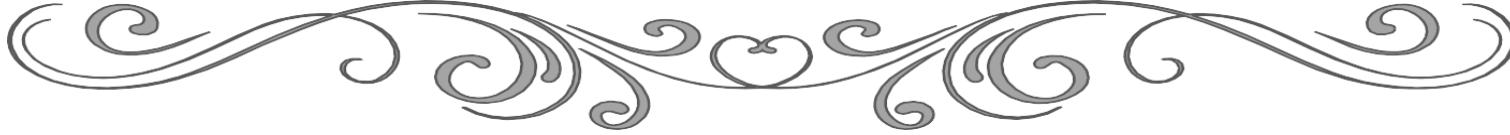
Crunchy style grain with asparagus, fromage

Filet de bœuf:

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

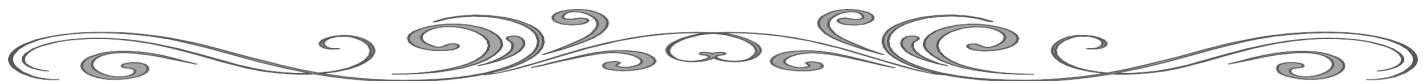
Crème brûlée:

Honey and Cointreau



Any changes due dietary/allergy requires notice prior to booking

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



Carnivore Long Course Carnivore Degustation

A fine and very indulgent, private dining experience

\$169.00 per person*

(Includes French bubbles on arrival any night)

1st course

Steak à la tartare:

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

2nd course

Risotto aux aspergé et fromage: (v)

Crunchy style grain with mushroom, asparagus, Grana Padano

3rd course

Escargots à la bourguignonne:

White wine, garlic, fresh herbs, French mopping up bread

4th course

Cleanser

5th course

The Beef

Grass fed Queensland tenderloin, sautéed shallot, spinach, Goose fat potatoes, sprouts, jus

6th course

Crème brûlée

Honey and Cointreau

7th course

Chocolat et café

Coffee, chocolate and orange crumble



Dietary requirements/allergies & **must be confirmed in writing prior to booking*