



# Carnivore Short Course Menu

\$99.00 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 bread*

## *Escargots en Croûte or Champignons à la Bourguignonne:*

*Snails or mushrooms with shallot, parsley, thyme, 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:*



Any changes due dietary/allergy requires notice prior to booking

Please call 33715251 or email @: [email@2smallrooms.com](mailto:email@2smallrooms.com)



# Carnivore Long Course Carnivore Degustation

*A fine and very indulgent, private dining experience*

**\$159.00 per person\***

*(Includes French bubbles on arrival any night)*

## 1<sup>st</sup> course

*Steak à la tartare:*

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

## 2<sup>nd</sup> course

*Risotto aux aspergé et fromage: (v)*

*Crunchy style grain with asparagus, Grana Padano*

## 3<sup>rd</sup> course

*Escargots à la bourguignonne:*

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

## 4<sup>th</sup> course

*Cleanser*

## 5<sup>th</sup> course

*The Beef*

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

## 6<sup>th</sup> course

*Crème brûlée*



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*Small Rooms*

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