Bastille Day Menu

HOT DISHES

French style pork roast served in its own juice
Chat potatoes with butter and parsley
Slow cook lamb Jardinière (lamb casserole with seasonal vegetable)
Chicken blanquette with mushroom
Beef bourguignon/ Coq au vin
Macaroni cheese (gruyere)/ cheese fondue with croutons
Grilled fish with lemon caper and butter sauce
Baked cauliflower and blue cheese
Cassoulet (pork)
French onion soup

SEAFOOD BAR

Slow roast salmon fillets topped with dill mayonnaise
Local black mussels cooked in white wine
Coffin bay oysters
Steamed blue swimmer crabs
Steamed spanner crabs
Australian cooked prawns
Smoked salmon platters

SALAD BAR

Garden salad
Nicoise salad
Traditional Caesar salad
Potato salad, lardons cornichons, shallots, parsley and mustard dressing
Prawn cocktail, corn, tomato and iceberg,
Chicken penne, semi dry tom, olives and red wine vinaigrette,
Quinoa salad with beetroot spinach and feta cheese
Roasted cauliflower, beef, cherry tom, pine nuts and herbs salad
Grilled Calamari a la grecque. (Tomato, red onions, cucumber, olives, and cos)

ANTIPASTO TABLE

Roasted vegetable platters
Pickled vegetables
Semi dry tomato
Cocktail onions
Cornichons
Charcuterie platters
Olives
Dips

CHEESE AND BREAD STATION

Cheddar, Brie and blue
 Crackers, grapes and paste
Baguettes, bread loaf and rolls.
Butter and margarine

DESSERT

Crème brulee,
Profiterole,
Mousse au chocolat,
Opera slice,
Clafoutis and Financier

Please note the displayed menu is subject to change.