

Spring 2026 Pork Bundle \$300

Starters

Soupe à l'oignon | NF (2 Portions)

Slow cooked caramelized onions in roasted veal broth
gratinated Emmental cheese

Salade de chèvre chaud | VG GF (2 Portions)

Salad of baked filo pastry wrapped goat cheese acacia honey,
macadamia nuts & French strawberries dressing

Plateau de charcuteries |

Selection of French cold cuts, homemade duck rillettes
& pork pâté, gherkins & pearl onion

Mains courses

Bourride de baudroie à la Sétoise | NF GF DF (2 portions)

Provençal aioli fish stew of monkfish, tiger prawns
scallops, carrots, potatoes, fennel, leeks & white wine

Filet de Porc à la Jardinière | NF/GF (2 portions)

Grilled pork loin with butter glazed carrots, turnip, pearl onion
potatoes, peas, french beans & served with red wine sauce

Desserts

Crème brûlée | VG|NF|GF (2 portions)

Traditional Vanuatu vanilla crème brûlée

Mousse au chocolat | VG|NF|GF (2 portions)

Tulakalum 75% dark chocolate mousse

Spring 2025 Beef Bundle \$350

Starters

Soupe à l'oignon | NF (2 Portions)

Slow cooked caramelized onions in roasted veal broth gratinated Emmental cheese

Salade de chèvre chaud | VG GF (2 Portions)

Salad of baked filo pastry wrapped goat cheese acacia honey, macadamia nuts & French strawberries dressing

Plateau de charcuteries |

Selection of French cold cuts, homemade duck rillettes & pork pâté, gherkins & pearl onion

Mains courses

Bourride de baudroie à la Sétoise | NF GF DF (2 portions)

Provençal aioli fish stew of monkfish, tiger prawns scallops, carrots, potatoes, fennel, leeks & white wine

Côte de Bœuf (NF/GF)

Charcoal Grilled 1.1kg (+/-) Angus beef prime rib served with French fries & Salad
Béarnaise and red wine sauce

Desserts

Crème brûlée | VG|NF|GF (2 portions)

Traditional Vanuatu vanilla crème brûlée

Mousse au chocolat | VG|NF|GF (2 portions)

Tulakalum 75% dark chocolate mousse