

Gusto

Weekday Lunch Special

Main \$33 2 Courses \$45 3 Courses \$55

served with a glass of wine or beer or soft drink

Entrees

Mushroom and Taleggio arancini, truffle dressing

or

**Tomato and mozzarella caprese salad, basil, olives, aged balsamic dressing,
extra virgin olive oil**

Mains

Beer Battered Fish and Chips, tartare sauce and salad

or

Sovereign lamb shoulder ragu with parpadelle, parmesan

Dessert

Warm chocolate fondant, toffee, vanilla bean ice cream

or

Fromage D'affinois, served with fruit and crackers

**Every
Wednesday night!**



5pm - 8pm

Bastille Day Menu

Lunch
2 courses \$60pp/3 courses \$75pp

Dinner
3 courses \$75pp

Les Entrees

LE FOIE GRAS * +\$10

Pan Seared foie gras and mousse, sauternes onions, raspberry dressing and brioche

LES SAINT JACQUES POËLÉES

Pan Seared scallops, Black garlic puree and crispy pancetta

LE SOUFFLE TRADITIONEL A L'OIGNION

Twice baked traditional french onion souffle

LES ESCARGOTS EN CROUTE A L'AIL

Sauteed garlic snails served with puff pastry

LE STEACK TARTARE

Tradionnal beef tartare and condiments with crostini

Les plats principaux

LA SOLE MEUNIERE

Pan seared sole, served with pomme fondant, nut brown butter, lemon and capers

L'ENTRECOTE FRITES BEARNAISE

Grilled scotch fillet, bearnaise, shoestring fries and salad

LE CASSOULET DU SUD OUEST

Duck and pork casserole slow cooked with white beans

LA TARTE AUX POIREAUX

Leeks and goat's feta tart, served with salad and glazed carrots

LA JOUE DE BOEUF BRAISEE

Slow cooked braised beef cheek, pomme puree and carrots,

LES FRITES \$10 BROCCOLINI AU CITRON \$12 MESCLUN SALAD \$10

Les desserts

LA CREME BRULEE TRADITIONNELLE

Traditional vanilla creme brulee

LA TARTE TATIN

Apple tart tatin, brown sugar ice cream

LES PROFITEROLES

Vanilla and chocolate profiteroles with berries and chocolate sauce

LA MOUSSE AU CHOCOLAT

Add on cheese to share \$10pp

LA SELECTION DE FROMAGES

3 cheeses with apple, walnut and green leaves