

a taste de France menu

AMUSE BOUCHE

Wine match recommendation: Blondie & Co bubbles \$18

STARTERS

FRENCH ONION & BACON TART

Served warm with seasonal greens & basil pesto dressing

Wine match recommendation: Blondie 2025 \$15

OR

SALMON RILLETTES

Fresh Salmon poached in Woong Tree Chardonnay blended with lemon butter, dill and sour cream, with crisp bread

Wine match recommendation: Chardonnay 2019 \$17

MAINS

COQ AU VIN D'ALSACE

Tender chicken slow cooked in Pinot Gris, garlic and cream with fresh pasta

Wine match recommendation: Pinot Gris 2025 \$16

OR

BOEUF BOURGUIGNON

Beef cheek ragout in a rich red wine sauce, shallots, carrots, and pomme mousseline

Wine match recommendation: Pinot Noir 2019 \$22

DESSERTS

MOUSSE AU CHOCOLATE

Orange madeleines & berry coulis

Wine match recommendation: Tickled Pink Late Harvest 2025 \$18

OR

TARTE TATIN

Classic French caramelised apple tart with French vanilla Ice cream

Wine match recommendation: 1401 Late Harvest Gewurztraminer \$18

