

Slow Sunday Menu

Sunday 29th March

Entrée

- *Gruyère & leg ham soufflé with pea & parsley sauce
- *Scallops (Coquilles St Jacques) grilled in the shell with saffron, garlic, cornichon butter & sourdough croutons
- *Charcuterie - La Boqueria artisan charcuterie board, housemade duck liver parfait with Dijon mustard, pickles & house bread
- *Roast mushroom & pine nut salad with tahini dressing & Grana Padano Parmesan

Main Course

- *Slow-cooked pork knuckle with pomme mousseline & housemade sauerkraut
- *Fish du jour
- *Pavé of grilled sweet potato, zucchini, capsicum & aubergine with goats cheese, chickpea purée & crispy chickpeas

Fromage

Selection of Australian, French & Italian cheeses with housemade bread & crackers, fruit, nuts & Redfern rooftop honeycomb. Please ask for today's selection

Dessert

- *Warm Kugelhopf (almond & raisin cake with poached, spiced autumn fruits)
- *Vanilla crème brûlée with grape & Muscat de Frontignan sorbet
- *Dark chocolate & olive oil mousse with Spanish almond meringues & raspberry coulis
- *Tarte Tatin: the classic French caramelised apple tart with Armagnac ice cream
- *Affogato: fresh espresso shot over housemade vanilla bean ice-cream & hazelnut liquor