

LUNCH

Jacques Reymond is introducing a new approach to fine dining. The concept is designed to encourage you to sample a wider variety of dishes in a more dynamic and accessible way. For this reason our menus offers entrée size dishes only.

Globe artichoke and parsnip soup, millefeuilles of blue cheese and cauliflower tempura

Double baked cottage cheese soufflé, watercress and comte

Tasmanian Pacific oysters and hiramasa kingfish sashimi, a sour cream dressing

Warm terrine of leek, daikon and peanuts, watermelon and beetroot tajine

Snapper with togaroshi and wasabi, ponzu dressing, squid and orange witlof

Fillet of flounder a la plancha, black rice and garlic chips, a corn and treacle dressing

Quail tempura and asparagus, dry curry of the legs with carrots and cauliflower

Wok of hare with asian aromatics and enoki, sake and fresh pasta

Our own black pudding, roasted salsify, apple and potato cream

Saddle of wallaby and sancho, butternut pumpkin and mild asian flavours

DESSERT

Warm crepe suzette sauce, orange parfait

Caramelised spice pear, with chocolate mint mousse

Almond biscuit, milk chocolate chantilly, cocoa sorbet

Selection of our ice creams and sorbets, a crispy almond tuile

Australian and imported cheese with home made brioche toasted
(\$20.00 extra)

Any two courses \$48.00

with coffee and petits fours

Any three courses \$65.00

with coffee and petits fours

Any four courses \$80.00

with coffee and petits fours

**Jacques Reymond will not take responsibility for any illness caused by the use of nuts.
Please inform your waiter if you have any food allergies.**