



1947

BRASSERIE

DINNER MENU



ENTRÉE

ROCK OYSTER

with sweet chardonnay, eschallot mignonette | GF | \$4 each

GARLIC BREAD

with cheese | \$12

FRENCH ONION SOUP | V

with crouton, gruyere cheese | \$16

COCONUT PRAWN

with mango salad, toasted coconut flakes, mango coulis, sweet chilli vinaigrette | \$19

SEARED SCALLOP

with black pudding, heirloom cherry tomato | \$24

MAIN COURSE

BAKED BRIE FONDUE

with wild honney, half baguette and fruit | \$25

MARKET FISH

with apple fennel veloute, caramelised fennel, pepper puree, apple chips | \$36

DUCK LEG CONFIT

with roasted beetroot salad, couscous, beetroot jus | \$34

RIVERNIE MB 2+ SIRLOIN(250G)

with pomme puree, asparagus, piquillo, cepe jus | \$35

COCONUT PRAWN

with mango salad, toasted coconut flakes, mango coulis, sweet chilli vinaigrette | \$26

BUTTERNUT PUMPKIN, GOAT CHEESE RAVIOLI | V

with roast pumkin, parmesan cheese, sage & pine net beurre noisette | \$32

LES LEGUMES

GREEN BEANS

with pistachio and house dressing | \$9

FRIES WITH MAYO

Pomme Frites with mayo | \$8

POMME PUREE

Pomme puree with cafe de paris butter | \$11

GARDEN SALAD

with cider dressing | \$8

HALF BAGUETTE

with pepe saya butter | \$6