

Busbys Restaurant

MODERN FRENCH CUISINE

MAY 2018

Entrées

Goat cheese arancini, Champignons sautes, grana padano	\$17.00
Wagyu Rump 100gm, red current jus, spiced pear chutney	\$20.50
Escargots Risotto, sauce vin blanc, pancetta, herb verte	\$18.50
Poached King Salmon, lime bearnaise sauce, caviar	\$22.50
Scallops, braised pork belly, pistachio, carrot puree	\$21.00
Soupe du Jour, cheese croutons	\$14.00
Confit duck leg, lardon, beans, aged sherry vinaigrette	\$17.50

Mains

Coq au Vin, bone in chicken, rice pilaf, caramelized carrot	\$30.50
Pork Cutlet, gratin dauphinoise, sauce Robert, green apple salsa	\$34.50
Chef Selection Of Fresh Fish, caper beurra blanc	\$Market price
Duck breast, orange glaze, julienne vegetable, terrine of foie gras, merlot jus	\$36.50
Bouillabaisse, prawns, calamaris, fish pieces, mussels, pain beurre	\$39.50
Lamb Shank, pommes aligot, peas, cabbage, lamb jus	\$32.00
Premium YG Grass Fed Eye Fillet 200gm, thick cut chips Or garden salad	\$39.00
Black Angus Porterhouse 300gm, thick cut chips Or garden salad	\$39.00
Choice of Steak sauce: red wine jus, green peppercorn sauce, bearnaise sauce	

Sides

Salade verte, baby cos, tomato, cucumber, French vinaigrette	\$9.00
Cauliflower au Gratin, gruyere	\$11.50
Thick Cut Chips, herbs, tomato sauce	\$8.50
Sauteed Seasonal Vegetables, toasted almond	\$10.50

Desserts

Grand Marnier Souffle	\$14.00
Baked pineapple cheese cake	\$14.00
Chocolate Fondant	\$14.00
Creme Brulee	\$14.00
Poached Pear	\$14.00

All Desserts are served with Chantilly cream and macaroon

Chef Selection of 2 Cheese, quince paste, dried figs	95gm \$19.00/ 180gm \$32.00
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