

Busbys Restaurant

MODERN FRENCH CUISINE

DECEMBER, 2017

Entrées

Pan fried Squid, Spanish chorizo, hot chilli, bell pepper	\$18.00
Angus Beef Tartare, mebla toast, salsa verde, raw yolk	\$20.50
Vodka And Beetroot Cured Kingfish, cucumber, fennel, citrus junos	\$22.00
Parmesan Crumbed Chicken Tenderloin, aioli, romaine and mandarin salad	\$16.50
Japanese Scallops, braised pork belly, pistachio, carrot puree, caviar	\$23.00
Goat cheese souffle, champagne salad, Grana Padano, raspberry vinaigrette	\$17.50

Mains

Roasted Pumpkin Risotto, baby spinach, cheese wafer, pine nut	\$29.00
Chicken Farci Brie, ratatouille, potato fondant, roasted chicken jus	\$33.50
Marinated Pork Cutlet, gratin dauphinoise, sauce Robert, green apple salsa	\$34.50
Chef Selection Of Fresh Fish, caper beurra blanc	\$Market price
Duo Of Duck, breast and confit of leg, orange glaze, julienne vegetable	\$37.50
Bouillabaisse, prawns, calamari, fresh fish pieces, mussel, tomato confit	\$39.50
Lamb Backstrap, mint jelly, potato and cheese croquette, salad, red wine jus	\$32.00
Premium YG Grass Fed Eye Fillet 200gm, chef selection of condiments	\$39.00
Black Angus Porterhouse 300gm, chef selection of condiments	\$39.00

All steak served with choice of thick cut chips Or garden salad

Choice of sauce: red wine jus, green peppercorn sauce or wild mushroom sauce

Sides

Salad Of Mixed Leaves with French vinaigrette	\$8.00
Herb Potato Puree	\$8.50
Rustic Thick Cut Chips	\$8.00
Seasonal Vegetables with toasted almond	\$10.50

Desserts

Rum Panna Cotta, passion fruit coulis, hazelnut praline, mango gelee	\$14.00
Lemon And Lime Tart, cream chantilly, orange syrup, meringue shards	\$15.00
Trio of Ice Cream, fresh berries	\$13.00
Chocolate Mousse Gateau, salted caramel sauce, chocolate crumb	\$16.00
Creme Brulee, vanilla bean ice cream, fruit compote	\$15.00
Chef Selection of 2 Cheese, quince paste, dried figs	95gm \$19.00/ 180gm \$32.00