



Eiffel Restaurant

RÉSERVATIONS 07 3870 3030

YOUR FINE DINING, LICENSED & BYO DESTINATION

Festive Season Menu

Dinner

Entrée, Main and Dessert	70
Entrée and Main	58
Main and Dessert	55

For the Festive Season extra costs may apply to certain dishes (see menu items)

A la Carte Lunch

complementary coffee with every meal

		with a glass of wine
1 Course	33	39
2 Courses*	43	49
3 Courses*	53	59

* can only include one Main Course

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Byo Options per person

Corkage [†]	7
Corkage [†] + Sparkling Water	9
Cakage	7.5

[†] BYO limited to one bottle per couple on Friday and Saturday Dinner

Entrées

- GO Escargots en deux Façons** +\$2
Snails two ways: Traditionnal (Garlic-Parsley Butter) & Champagne (Champagne Sabayon), Baguette
- GF Carpaccio de Canard à l'Orange** +\$2
Duck Breast Carpaccio marinated in a Five Spices Brine, Orange Gastrique Sauce
- GO Tartare de Boeuf à l'Oriental**
Hand Chopped Raw Beef, Chick Peas, Sultanas, Parsley, Golden Shallots, Hot Chili Sauce, Worcestersire Sauce, Egg Yolk, Mesclun
- V Soufflé de Tomyère Affinée du Jura**
Cheese Soufflé, Tomato Juice, Parsley Olive Oil
- GF Aspic de Crevettes et Saumon fumé**
Prawns, Smoked Salmon, Soft-boiled Egg, Carrots, Consommé Jelly, Bisque mayonnaise

Mains

- GO Cabillaud en Viennoise de Citron Vert**
Cod Fillet, Lime Crust, White Kidney Beans, Creamy Coconut Sauce, Baby Spinach and Coriander
- GF Souris d'Agneau Épicée**
Slow Cooked Lamb Shank, Spices, Quinoa & Ratatouille
- GF Pièce du Boucher, Crème au Bleu**
Beef Cut, Blue Cheese Sauce, Darphin Potatoes, Glazed Beetroot
- V GF Risotto Poireaux-Oignon, Chèvre**
Leek, Onion and Goat Cheese Risotto, Roasted Pine Nuts & Lemon
- GF Filet Mignon de Porc, Serrano, Piperade** +\$2
Porc Filet, Serrano Ham, Capsicum Ratatouille, Potatoes Wedges

Sides

- V Potatoes Wedges** 9
- GF Garden Salad, French Dressing** 9
- GF Chef's Vegetables** 9

Desserts

- V GF Crème Brûlée à la Vanille**
Vanilla Crème Brûlée, Meringue Topping
- V GF Mont Blanc à la Crème de Marron**
Chestnut Mousse, Crème Chantilly, Meringue
- V GF Nougat Glacé au Coulis de Framboise**
Honey and Pistachios Homemade Ice cream, Raspberry Coulis
- V Tarte Normande, Caramel au Beurre Salé**
Apple Tart, Salted Butter Caramel, Vanilla Ice Cream
- V GO Assiette de Fromages de France**
French Cheese (three), Baguette, Butter, Walnut, Chutney

V Vegetarian

GF Gluten Free

GO Gluten Free on Demand

VO Vegetarian on Demand