

**5.00 til 5.30 ~ \$10 OFF PER CUSTOMER WEDNESDAY TO FRIDAY**

**DINNER MENU**

**2 Course \$54 ~ 3 Course \$64**

**SIDES ~ Fries \$8 Salad \$7 Veggies \$8 Garlic Bread \$6/\$8**

**ENTREES**

Escargots de Bourgogne ~ French snails in garlic-parsley butter, served with crispy bread. Experience the taste of France with this classic appetizer. (GF Available)

Acclaimed Duck Liver Pâté ~ A timeless French dish. Enjoy prunes in a cognac red wine reduction served with salad and bread. (GF Available)

Poached prawns ~ Delicately poached prawns paired with tartare sauce, served with brioche bun and salad. (DF) (GF Available)

Goat cheese and roasted beetroot salad ~ Mesclun of salad, French goat cheese, orange dressing. (GF) (V)

Oriental surprise ~ Carrots, tofu, raisins, apricots and seeds in harissa dressing, served with baguette. (GF) (Vegan)

**PLATS**

Troy's Renowned Beef Eye Fillet ~ A Che Bon classic, accompanied by house-cut fries, fresh salad, and a creamy mushroom sauce. (GF)

**\*Price increased by \$10 to ensure continued availability, thank you for your support.**

Moules frites ~ North of France classic, organic black mussels Provencal style, house-cut fries (GF) (DF)

Canard ~ A French delicacy featuring duck leg in a ginger meat jus, paired with sauteed carrot, apple and cabbage. (GF) (DF)

Tartare ~ Japanese-style, raw tender beef infused with miso, wasabi, and sesame oil. Accompanied by a salad and house-cut fries. (GF) (DF)

Vegan Delight ~ Eggplant, zucchini, and cabbage cooked in miso and sesame oil, served with almond rice. (GF) (Vegan)

Wild Barramundi ~ Complemented with summer vegetables stack and topped with a garlic and parsley butter. (GF)

**DESSERTS**

Vanilla Crème Brûlée ~ Chef's grandmother's recipe (GF)

Gateau au Chocolate ~ Moist chocolate cake served with salted caramel sauce, chantilly and pearl sugar. (GF)

Summer Mood ~ Strawberry and watermelon consommé with crushed meringue. (GF)

Coconut and pineapple vegan dessert ~ served with roasted and flambe pineapple. (Vegan)

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