



French Luncheon

Sunday 22nd February

Toasted Baguette

w Chive & Black Pepper Butter

Strassbourg Chicken Liver Paté

w Celeriac-Apple Waldorf Salad, Walnuts, Portwine Aspic,
Pickled Onions & Cucumber-Cornichon Tartare

Pan-Fried NZ Sole A La Meunière

w Parsley-Lemon Butter, Steamed Potatoes, Sautéed Spinach Leaves,
Butter Lettuce & Dill Vinaigrette

Pear & Almond Tart

w Crème De Cassis Mousse
& Kir Royale Sorbet

\$89 per person

**(Includes BYO Liquor Corkage,
Bottled Still & Sparkling water)**

Bon appétit!

www.noosariverkitchen.com.au

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