

# Busbys Restaurant

MODERN FRENCH CUISINE

## Hors D'Oeuvres

Tartare de Boeuf raw beef, free range yolk, rye crispbreads, herb verte	\$19.50	Coquilles Saint Jacques a la Parisienne Japanese scallops, braised pork belly, mustard cream, caviar	\$23.00
Risotto aux Escargots sauteed snails, arborio, pancetta, creme fraiche	\$17.50	Confit de Canard duck leg, parnip puree, brussel sprouts, mandarins glaze	\$19.50
Beignets de Crevettes deep-fried tiger prawns in batter, lettuce, raspberries vinaigrette, squid ink aioli	\$23.50	Ravioles aux Fromages cheese ravioli, chardonnay cream, parmesan crisps, walnut	\$16.50
Terrine de Campagne pork and liver pate, pickle grapes, rocket leaves, balsamic reduction	\$18.00		

## Le Plat Principal

Escalopes de Veau Cauchoise veal scallopini, calvados, apple, green beans, creamy chasseur sauce	\$33.50	Côtelette de Porc pork cutlet, gratin dauphinoise, sauce Robert, fruit salsa	\$34.50
Sangle d'Agneau, Milanaise backstrap of lamb, gruyere crusted, root vegetables, potato purée, demi glaze	\$35.00	Poisson du Jour fresh fish of the day, beurre blanc, daily garnish	\$MP
Poulet Poché au Vin Blanc chicken tenderloin, white velouté, olives, mushroom, black rice	\$31.50	Aubergines Farcies Végétarienne baked eggplant, ratatouille, pinenut, Béchamel, leaf salad	32.00
Ragoût de Fruits De Mer calamari, prawns, fish pieces, mussels, provençale tomato sauce, baguette	\$39.50	Tourte au Boeuf Bourguignonne red wine braised beef, puff pastry, caramelised onion, capsicum coulis	\$35.50

## Steak Frites

Filet de Boeuf Black Angus Eye Fillet 200gm	\$39.00
Contre-filet de Boeuf Black Angus Porterhouse 300gm	\$39.00
Entrecôte Premium Scotch fillet 300gm	\$39.00

All steak served with choice of chips OR salad  
Choice of sauce: red wine jus, Béarnaise, green peppercorn, or wild mushroom sauce

## Garnitures

Salade Verte, fresh leaf salad	\$8.50
Gratin de Chou-fleur, baked cauliflower gratin	\$10.50
Pommes Frites, thick cut chips	\$8.50
Sauté de Légumes, sauteed vegetables	\$9.50

## Les Desserts

Tarte à l' Orange, orange tart	\$14.00
Bavarois à la Vanille, vanilla bavarian cream	\$14.00
Poires Belle Hélène, poached pear	\$14.00
Crème brûlée, rich custard topped with caramel	\$14.00
Soufflès au Chocolat, chocolate souffle * * (wait of 20 minutes)	\$17.00

All dessert served with crème chantilly and daily garnish

## Fromages

Plateau à Fromage 95gm	\$19.00
Plateau à Fromage for 2, 185gm	\$32.00
chef selection of 3 cheese, quince paste, dried fruit, nut, apple	