

Busbys Restaurant

MODERN FRENCH CUISINE

Hors D'Oeuvres

Salade de Boeuf Lyonnaise	\$22.50	Coquilles Saint Jacques à la Parisienne	\$23.00
Angus beef 100gm, bacon, salad leaf, soft poached egg, sherry vinaigrette		Japanese scallops, braised pork belly, caviar	
Escargots à la Bourguignonne	\$18.50	Soufflé au fromage	\$18.00
Snails, pancetta, puff pastry, garlic herb butter		twice cooked cheese soufflé, pumpkin, walnut, parmesan crisps, baby spinach	
Soupe gratinée a L'Oignon	\$15.50	Terrine de Campagne	\$19.50
French onion soup, gruyere croutons		pork and liver pate, pickles, rocket leaves, balsamic reduction	
Confit de Canard	\$21.00		
duck leg, parnip purée, peas, orange glaze			

Le Plat Principal

Boeuf Bourguignon	\$36.50	La Selle d'Agneau	\$35.00
wine braised ox cheek, caramalised carrot, pommes fondantes, broccoli		backstrap of lamb, root vegetable, pinenut, pomme purée, port reduction	
Risotto aux Champignons	\$32.50	Suprême de Poulet Farci aux Brie	\$35.50
wild mushroom risotto, truffle oil, Grana Padano, corn purée, chardonnay cream		chicken filled with brie cheese, sauce veloute, ratatouille, pomme william	
Ragoût de Fruits De Mer	\$39.50	Côtelette de Porc aux Fruits	\$34.50
calamari, prawns, fish pieces, mussels, provençale tomato sauce, melba toast		pork cutlet, gratin dauphinoise, sauce Robert, fruit salsa	
Poisson du Jour	\$MP		
fresh fish of the day, beurre blanc, daily garnish			

Steak Frites

Filet de Boeuf	\$39.00
Black Angus Eye Fillet 200gm, chips or salad	
Contre-filet de Boeuf	\$39.00
Black Angus Porterhouse 300gm, chips or salad	
Choice of sauce: red wine jus, Béarnaise, green peppercorn, or wild mushroom sauce	Extra sauce \$3.00

Garnitures

Salade Verte, fresh leaf salad	\$8.00
Épinards sautés au beurre, sautéed spinach	\$9.00
Gratin dauphinois, baked sliced potatoes	\$9.50
Pommes Frites, fried chips	\$8.00
Sauté de Légumes, sautéed vegetables	\$9.50

Les Desserts

Crème brûlée, rich custard topped with caramel	\$14.00	Plateau à Fromage 95gm	\$19.00
Crème glacée, trio of ice cream with berries	\$14.00	Plateau à Fromage 185gm	\$32.00
Dessert du Jour, sweet special	\$MP	chef selection of 2 cheeses, served with quince paste, dried fruit, nut, apple	