



### Welcome to La Poêle Restaurant and Bar

La Poêle is based on an A La Carte menu and has a mixture of European flavours using seasonal produce with a French style cooking technique.

All dishes are freshly made to order with an extensive wine list to match. *Bon Appetit!*

## Entrées

**SOUTHERN ROCK LOBSTER BISQUE** GF 25  
Flambé with Armagnac, lobster medallion, Armagnac cream, crispy sourdough, chargrilled baby corn and dill

**MORETON BAY BUGS** GF 28  
*Shark Bay, WA*  
Pan seared Bugs deglazed with chardonnay, Crusted with lemon pepper and herbs

**KAKADU PLUM & LEMON MYRTLE CALAMARI** 26  
*Port Phillip Bay, Vic*  
Squid ink crackers

**PAN SEARED SCALLOPS** GF 24  
*Lakes Entrance, Vic*  
Vic Roasted parsnip puree, pine nut confit

**BLUE SWIMMER VOL AU VENT** 28  
Yarra Valley salmon caviar & dill

**ROASTED BUTTERNUT & MAPLE ARANCINI** 24  
Pumpkin puree, crispy kale

**JEAN LARNAUDIE FOIE GRAS** 45  
Pan seared foie gras, brioche French toast, radish salad, micro herbs, cherry gel

**AGAVE GLAZED QUAIL** 28  
Spicy hummus and sultana infused with tequila

## From the Chargrill

• **250g TENDER GRASS FED EYE FILLET** GF 59  
• **300g BLACK ANGUS SCOTCH FILLET** GF 49  
• **250g WAGYU RUMP** MS6 GF 65

• Served with shoestring fries, pink peppercorn sauce or garlic butter

## Mains

• **MAYURA STATION WAGYU BEEF BOURGUIGNON** GF 49  
• 18 hr slow cooked wagyu beef, carrots, baby onions, mushroom, silky mash potato and crispy kale

• **BRAISED LAMB SHOULDER** 48  
• Jerusalem artichoke puree, baby carrots, mash potato, artichoke chips, roasted garlic, and rosemary jus

• **FISH OF THE DAY** MP  
• Pan seared market fish, eggplant and red pepper relish, olives, tomato, caper concasse, lemon gel

• **DUCK LEG CONFIT** 46  
• Duck leg cooked slowly in rougie duck fat, winter beans stew, lardons & brunoise of vegetables and crispy calva nero

• **FRESH SEAFOOD LINGUINE** 45  
• King prawns, calamari, mussels, clams cooked in white wine and tomato sauce or prawn bisque

• **SAFFRON MORETON BAY BUGS RISOTTO** GF 45  
• Peas, cherry tomato and lime zest, prawn bisque

• **ROASTED CAULIFLOWER & CHEESE RAVIOLI** 35  
• Cheese sauce, toasted pine nuts & roasted cauliflower

• **TOMATO & BUFFALO MOZZARELLA RAVIOLI** 38  
• Basil flavoured cream sauce

## Sides

**SALAD OF HEIRLOOM BEETROOT** 18  
Candied walnuts, goats cheese foam

**SHOESTRING FRIES** 12

**CAULIFLOWER GRATIN** 14  
Herbs & cheese crust

**MIXED GREEN SALAD** 10

### CAN'T DECIDE WHAT TO EAT?

Try the  
**Chef's Choice Tasting Menu**  
5 Courses - \$120pp

*"One cannot think well,  
love well, sleep well,  
if one has not dined well"*

VIRGINIA WOOLF

- Menu items may contain or come into contact with wheat, eggs, nuts, dairy. For more information please speak with our front of house manager

## Desserts

• **THE PEACH** 20  
• *Our signature dessert*  
• Ruby peach centered, macadamia praline & peach gel

• **TIRAMISU SPHERE** 20  
• Mascarpone, coffee liquor

• **MOELLEUX AU CHOCOLAT** 18  
• Cherry ice cream

• **COCONUT & VANILLA MOUSSE** 22  
• Coconut centered, caramelized pineapple & coconut gel

• **ARTISAN CHEESE BOARD**  
• Served with crispbreads, organic honey, Murray river dried sultanas, nuts  
• Ask waiter for types of cheese available

• **ICE CREAM** 6 per scoop  
• *Available flavours*  
• - Vanilla  
• - Pistachio  
• - Coconut

*Desserts are the fairytales  
in the kitchen*

## Beverages

• **COFFEE** 4  
• Black coffee, milk base, hot chocolate

• **TEA** 4  
• English breakfast, earl grey, peppermint