

TWO OR THREE COURSE SAMPLE MENU

TWO COURSE SAMPLE MENU - \$50 PER PERSON

THREE COURSE SAMPLE MENU - \$65 PER PERSON

*SELECTION OF ONE EACH COURSE OR SELECT TWO OPTIONS OF EACH COURSE
(PLACED AS AN ALTERNATE ON THE TABLE)*

ENTRÉE

Prosciutto Salad of Figs, Fresh Mozzarella, Vincotta (gf)

Roasted Mushroom Tart with Baby Leaves (v)

House Cured Salmon Gravlox, Capers, Lemon and Dill Cream, Micro Herbs (gf)

Pumpkin, Meredith Goats Cheese Tart, Herb Salad (v)

Chicken and Tarragon Terrine, Cornichons, Toasted Sourdough

Roast Duck Breast, Beets, Pomegranate, Spinach (gf)

MAIN COURSE

Fresh Herb Stuffed Chicken Breast, Baked Polenta, Green Olive Salsa

Braised Duck Leg, Warm White and Green Bean Salad, Spiced Orange Duck Jus (gf)

Wood-fired Boned Leg of Lamb, Rich Ratatouille, Tapenade, Crispy Leek (gf)

Salt Baked Salmon, Herb Potato Salad, Capers, Horseradish and Chive Cream

Roast Beef with Crushed Potatoes, Watercress and Béarnaise Sauce (gf)

Crispy-skinned Baramundi from the BBQ, Asparagus, Mint, Pea and Broadbean Salad (gf)

Grilled Eye Fillet, Caponata, Salsa Verde, Rocket (gf)

All Served with Freshly Baked Sourdough Baguette and Extra Virgin Olive Oil

DESSERT

Allpress Coffee Pannacotta, Baklava Crumbs

Chocolate Marshmallow Tart, Double Cream, Fresh Berries

Honey Poached Pear, Mascarpone, Brandy Snap

White Chocolate Bavaois, Poached Rhubarb, Micro Basil (gf)

Lemon Meringue Tart, Passionfruit Coulis

Please note that due to Pierre's passion for fresh seasonal produce, some dishes may not always be available.

EMAIL ENQUIRY



MONSIEUR PIERRE

PH 5422 1136 143 MOLLISON ST KYNETON MONSIEURPIERRE.COM.AU

GREAT COFFEE | BREAKFAST | LUNCH | TAKE-HOME MEALS | HAMPERS | EVENT MANAGEMENT | CATERING | OPEN SEVEN DAYS