



Jean-Pascal
PATISSERIE



Dinner
MENU



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Les Trois Etoiles

Soup (ask staff for varieties) \$8.50

Entree

Eight Natural Barilla Bay Oysters
with French shallot and red wine
vinegar dressing and rye baguette 14.50

Steamed asparagus with poached
egg on toasted brioche with
a lime dill aioli 12.50

Chilled Beef Carpaccio with white
truffle oil, roasted baby capers
and shaved pecorino 14.50

Marinated salad of Tasmanian
scallops, spring bay mussels and
blue eye scented with citrus
and fresh thyme 15.50

Cured Ocean Salmon with
Shaved cucumber, crème fraiche
and caper dressing 14.50

Les Trois Etoile

Main Course

Crispy skinned Duck Breast
with citrus braised leek and
sour cherry reduction 24.50

Eye fillet of Beef with glazed
shallots, pommes boulangere
and a red wine peppered jus. 24.00

Rack of lamb with spinach
and pine nut farce and roasted
sweet potato 23.50

Roasted Blue eye Trevalla on a
bed of braised du puy lentils
with lemon and parsley
beurre noisette 24.00

Roasted breast of Free range
chicken with sauce "Coq au vin"
and turned baby potatoes 22.50

Side dishes \$5.50

Roasted Rosemary potatoes

Cauliflower au gratin

French Salad with fines herbs

Buttered Petit pois with sautéed
lettuce and caramelised ham