

6 Course Degustation

Amuse Bouche

Allure Mixed Oysters - natural - gratinated truffle butter - kilpatrick

Camembert Pane - cranberry puree - walnut praline - roast garlic aioli

Palate Cleanser

Confit Pork Belly - truffled pomme puree - spiced apple reduction - crackling

Filet Mignon - pumpkin veloute - sautéed potatoes - roast carrot - merlot jus

Freshly made Profiteroles - baileys crème patisserie - chantilly - raspberry gel

Cheese Platter - blue - brie - aged cheddar - rosemary & sea salt lavoche

- apple chutney - merlot onion jam - quince paste - apricots & walnuts

\$85 per person+ \$40 for matching wine

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9 Course Degustation

Amuse Bouche

Duck liver parfait - sesame cone - merlot onion jam - apple gel

Allure Mixed Oysters - natural - gratinated truffle butter - kilpatrick

Camembert Pane - cranberry puree - walnut praline - roast garlic aioli

Seared Scallops - lobster & sweetcorn veloute - crispy kumara - pea shoots

Palate Cleanser

Confit Pork Belly - truffled pomme puree - spiced apple reduction - crackling

Wild Venison Loin - cauliflower puree - honey glazed baby carrot - blackberry jus

Duck Breast - salt roasted beetroot - snow peas - native rosella jus

Salted Caramel Panna Cotta - ginger tuile - pistachio praline - berries

Freshly made Profiteroles - baileys crème patisserie - chantilly - raspberry gel

\$135 per person + 60 for matching wine

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Oysters

*Natural - pickled cucumber verjuice
- native finger lime
4/14 - 6/19 - 12/38*

*Classic Kilpatrick - triple smoked bacon
4/16 - 6/22 - 8/29 - 12/44*

*Gratinated - truffle & chive butter
4/17- 6/23- 8/32 - 12/46*

*Allure mixed oyster plate - four of each selection
46*

Entrees

Camembert pane - cranberry puree - candied walnuts 19/26

Blue swimmer crab Bisque 19

Seared Scallops & Confit Pork Belly - crackle wafer 26/36

Classic French Escargot - garlic & herb butter - golden puff pastry 26

Ravioli of prawn & bug - truffled pumpkin veloute - snow peas - crisps 24

Duck Liver Parfait - rillette de porc - lavoche - cornichons - apple gel 23

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Mains

*Sautéed Potato Gnocchi - brown butter - enoki
green peas - pecorino - kumara crisps 36*

*Fish Du Jour - Persian fetta & pear salad - sautéed potatoes - snow peas
- asparagus - lemon beurre blanc 42*

*Atlantic Salmon crispy skin - horse radish pomme puree - kumara crisps
- lemon beurre blanc 44*

*Chicken Breast - filled with bug & local tiger prawns
- leek & chive cream - sautéed potatoes - snow peas - carrot puree 44*

*Lamb Backstrap - herb crust - lentils du puy - enoki - cauliflower puree
- red wine jus 43*

*Classic French Duck a l'Orange or Cherry - asparagus
- snow peas - sautéed potatoes - orange or cherry reduction 44*

*Grilled Moreton Bay Bugs - hand cut chips - Persian feta & pear salad
- lemon beurre blanc 49*

*Confit Pork Belly - truffled pomme puree - green apple slaw - snow peas
- spiced apple reduction - crackling 39*

*Filet Mignon - char grilled - sautéed potatoes - roasted carrot - spinach
- confit onion - merlot jus - chioggia 46*

Sides

Truffled Pomme Puree

Hand Cut Chips rosemary salt & roasted garlic aioli

Seasonal Sautéed Greens truffled butter & toasted almonds

Persian fetta & Pear Salad w walnut & balsamic & extra virgin dressing

Each side: 9

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Desserts

*White Chocolate & Passionfruit Creme Brulée
salted caramel & macadamia ice-cream - ginger tuile*

*Raspberry Soufflé
raspberry ice cream- raspberry gel - fresh raspberries*

*Crepe suzette - Orange & Cointreau sauce
vanilla bean ice-cream - pistachio praline*

*Freshly made Profiteroles
baileys crème patisserie - chocolate sauce - vanilla bean ice-cream*

*Belgian Chocolate Marquise
cherry compote - chocolate soil - chantilly - 23 carat gold*

*Affogato - vanilla bean ice-cream - shot of coffee
- liquor of your choosing*

Each dessert: 19

Coffee

A selection of Boutique Tea's and Coffee's

5.00/5.50