

# *L'amour de la Femme Restaurant*

## **sample dinner menu only**

### *Entrees:*

#### *Onion Tart*

Caramelized onion, English spinach and gorgonzola layered together in a short crust pastry case

#### *Scallops*

Pan seared scallops served on a cauliflower and parsnip puree with freshly shaved truffle and crumbed cauliflower

#### *Duck*

Sous vide duck breast served with fresh plums, cabbage and fennel in an orange and cognac sauce

#### *Prawn Linguini*

Prawns cooked together with al dente linguini, a hint of fresh tomato, chilli, garlic and lemon finished with a splash of cream

#### *Mushroom Risotto*

Wild mushroom risotto with crème fraîche, shaved parmesan and Manjimup truffle

#### *Spaghetti and Sausage*

Italian sausage tossed through al dente spaghetti, homemade Neapolitan sauce with a hint of chilli topped with shaved parmesan

#### *Venison on French Toast*

Margaret River Venison medallion pan seared with cracked black pepper to medium rare, layered with a tomato and black olive salsa, French toast, English spinach and finished with balsamic glaze and shaved parmesan

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### *Mains:*

#### *Catch of the Day*

Fresh local fish, pan cooked, served with pumpkin and sweet potato puree, steamed sugar snap peas and finished with a honey butter white wine sauce with baby capers

#### *Chicken Roulade*

Chicken breast filled with a macadamia, feta and bacon stuffing, wrapped in prosciutto, oven baked and served with Parisian potatoes, steamed asparagus and a light cream sauce

#### *Rack of Lamb*

Rack of lamb oven roasted to medium rare with sautéed baby carrots, mash potato, fig and red wine jus from the pan

#### *L'amour's Reef & Beef*

MSA Grade Porterhouse steak, sous vide, cooked to your liking, served with potato mash, crumbed oyster, pan seared prawn and scallop, sautéed broccolini and finished with a brandy garlic cream sauce

#### *Pork Belly*

Twice cooked Pork Belly served with parmesan polenta, sautéed brussel sprouts and bacon, finished with jus from the pan and an apple dijon compote

#### *Salmon*

Tasmanian Salmon cooked to medium rare, topped with a tomato and black olive salsa and parmesan cheese, served with potato mash, steamed bok choy and finished with a light ginger honey soy sauce

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*Desserts:*

*Profiteroles*

Italian choux pastry filled with a Frangelico custard and drizzled with hot chocolate sauce served with cream

*Coconut and Ginger Crème*

*Brulee*

Served with vanilla bean ice-cream

*Baked Ricotta Cheesecake*

With balsamic strawberries and mascarpone

*Chocolate & Lime Cake*

Gluten chocolate and lime cake served with berry couli and mascarpone

*Sticky Date Pudding*

Home-made served with butterscotch sauce and fresh whipped cream

*Crepe Suzette*

Served with vanilla bean ice-cream

*Cheeseboard*

A fine selection of cheese and fresh fruits