

Clément Chauvin

welcomes you to

Montrachet

Gift vouchers from previous owner are not accepted
All prices include GST
All credit card payments incur a 1.5% surcharge and
Amex 2.2% surcharge

Le menu dégustation

\$140 pp

Le trio d'amuse-bouche

*Tartelette of smoked trout mousse, lemon gel
Goat's cheese Boursin, beetroot choux pastry
Duck liver parfait, cherry gel, grilled brioche*

La Soupe du Jour

Seasonal soup of the day

Le duo de Poisson

*Cured sliced Kingfish and tartare, smoked crème fraîche,
pickled apple, cucumber and salmon roe*

La rilette de Canard

*Tathra Place confit duck legs boudin,
duck ham, pistachio and raspberry*

Le Porc d'été

*Herb crusted local free-range pork filet,
seeded mustard wombok salad, roasted peach puree,
jus gras*

Le soufflé à la passion

*Chef Clement's signature dessert, passionfruit soufflé,
chili explosion and coconut sorbet*

Les Entrées

La Soupe du Jour **\$26**

Seasonal soup of the day

Le duo de Poisson **\$34**

Cured sliced Kingfish carpaccio and tartare, smoked crème fraîche,
pickled apple, cucumber and salmon roe

La rilette de Canard **\$32**

Tathra Place confit duck legs,
duck ham, pistachio and raspberry

Steak Tartare **\$32**

Grain fed Black Angus eye fillet tartare, confit egg yolk,
cornichon, caper, parsley, eschalot, cracked pepper tuille

Soufflé au crabe et au Comté **\$30**

Double baked soufflé with crab meat and Comté cheese,
finished with a light cream bisque

Les escargots de Bourgogne **\$28**

Six Burgundy snails,
traditional garlic and parsley butter

Les Plats Principaux

Bouillabaisse **\$60**

Fisherman's soup of Marseille.
Local bay seafood simmered in its own fish soup with tomato,
fennel, saffron, rouille & croutons

Poisson du jour **\$58**

Fresh catch of the day, cooked 'à la façon du chef'

Le Porc d'été **\$56**

Herb crusted local free-range pork filet,
seeded mustard wombok salad, roasted peach puree,
jus gras

Les berlingots façon "Pic" **\$55**

House made ravioles filled with goat's cheese and Beluga
lentil,
Heirlooms Beetroots, herb oil

Les Plats pour deux

Mains for 2

Le Châteaubriand **\$65 per person**
200 days grain fed Black Angus
cooked to your liking with Béarnaise sauce

Le Canard à l'Orange **\$70 per person**
Dry-aged roasted Tathra Place duck crown,
pickled red cabbage and orange duck jus

Le Boeuf-en-Croûte **\$70 per person**
Beef Wellington, grain fed Black Angus eye-fillet,
mushroom duxelles and foie gras, herbed crepes,
and butter puff-pastry served with red wine jus

Les Desserts

La Crème Brûlée flambée **\$20**
Traditional French custard with burnt sugar crust,
Cointreau flamed

Soufflé à la passion **\$25**
Chef Clement's signature dessert, passion fruit soufflé,
chili explosion and coconut sorbet

Le Millefeuille **\$25**
Chocolate crémeux, hazelnut mousse, coffee ice cream,
crispy Arlette, citrus gel

L'Île Flottante **\$25**
Confit raspberry, lime custard, meringue cloud,
Chartreuse crème anglaise