



TWO OR THREE COURSE MENU

TWO COURSE SAMPLE MENU - \$55 PER PERSON

THREE COURSE SAMPLE MENU - \$69 PER PERSON

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

VEGETARIAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

ENTRÉE

PROSCIUTTO SALAD OF FIGS, FRESH MOZZARELLA, VINCOTTO

ROASTED MUSHROOM TART WITH BABY LEAVES

HOUSE CURED SALMON GRAVLAX, CAPERS, LEMON AND DILL CREAM, MICRO HERBS

PUMPKIN, MEREDITH GOATS CHEESE TART, HERB SALAD

CHICKEN AND TARRAGON TERRINE, CORNICHONS, TOASTED SOURDOUGH

ROAST DUCK BREAST, BEETS, POMEGRANATE, SPINACH

MAIN COURSE

FRESH HERB STUFFED CHICKEN BREAST, BAKED POLENTA, GREEN OLIVE SALSA

BRAISED DUCK LEG, WARM WHITE & GREEN BEAN SALAD, COINTREAU DUCK JUS

WOODFIRED* BONED LEG OF LAMB, RICH RATATOUILLE, TAPENADE, CRISPY LEEK

SALT BAKED SALMON, HERB POTATO SALAD, CAPERS, HORSERADISH & CHIVE CREAM

ROAST BEEF WITH CRUSHED POTATOES, WATERCRESS & BÉARNAISE SAUCE

CRISP- SKINNED BARRAMUNDI FROM THE BBQ, ASPARAGUS, MINT, PEA & BROAD BEAN SALAD

GRILLED EYE FILLET, CAPONATA, SALSA VERDE, ROCKET

SERVED WITH SOURDOUGH BAGUETTE AND EXTRA VIRGIN OLIVE OIL



MONSIEUR PIERRE

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

GREAT COFFEE | BREAKFAST | LUNCH | TAKE-HOME MEALS | HAMPERS | EVENT MANAGEMENT | CATERING | OPEN MON-SAT



DESSERT

ALLPRESS COFFEE PANACOTTA, BAKLAVA CRUMBS

CHOCOLATE MARSHMALLOW TART, DOUBLE CREAM, FRESH BERRIES

HONEY POACHED PEAR, MASCARPONE, BRANDY SNAP

WHITE CHOCOLATE BAVAROIS, POACHED RHUBARB, MICRO BASIL

LEMON MERINGUE TART, PASSIONFRUIT COULIS

PLEASE NOTE THAT DUE TO PIERRE'S PASSION FOR FRESH SEASONAL PRODUCE,
SOME DISHES MAY NOT ALWAYS BE AVAILABLE



MONSIEUR PIERRE

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

GREAT COFFEE | BREAKFAST | LUNCH | TAKE-HOME MEALS | HAMPERS | EVENT MANAGEMENT | CATERING | OPEN MON-SAT