



# Two French Chefs

THE OVERFLOW ESTATE 1895

## MENU

### ENTREES

- CHOICE OF

Baguette & Truffle butter **12.00**

Crispy Slow Cooked Pork Belly, Chimichurri Mayo

Camembert in Filo Pastry, Rosella Jam

Snails & King Mushroom Vol au vent in Garlic Butter Sauce

Sand Crab Lasagne with a Creamy Crustacean sauce  
**- Surcharge 5.00**

Fish of The Day, Roasted Sweet Potato & Broccolini Lime  
Beurre Blanc, Capers & Tapenade **GF**

Sand Crab Lasagne with a Creamy Crustacean Sauce

Confit Lamb Slow cooked , Creamy Mash & Ratatouille  
Oregano & Lemon Jus **GF**

Black Angus Rib Eye 300g from Butcher Co in Kalbar  
Red Wine jus - **Surcharge 10.00 GF**

Crème brûlée with Madagascar Vanilla bean **GF**

Belgium Chocolate fondant, Vanilla Sauce & Chantilly Cream

Two farmhouse cheeses, Figs, Crouton & Crackers

### DESSERTS

- CHOICE OF

2 courses 70.0 - 3 courses 77.0

**Sides:** Baguette & Truffle Butter 12.00 - Green beans 12.00  
Pomme Frites Aioli, rosemary salt 12.00 - Mixed salad leaves  
Vinaigrette dressing 12.00

Menu subject to market availability  
GF Gluten free – Public Holiday 15% surcharge