

Jacques Manor Restaurant at Bungunyah Manor Resort

160 Long Road, Mt Tamborine Ph 55 45 1044

Web : www.bungunyahmanor.com.au

MOTHERS DAY MENU SUNDAY 9 MAY 2010

LUNCH AND DINNER

GOLD MENU - 5 COURSES - \$75.00 per person

*SILVER MENU - 4 COURSES - \$65.00 per person**



ON ARRIVAL



*Champagne et Canapés **

*Welcome glass of Champagne or a Soft Drink
or Beer & Chefs Canapés*

ENTRÉE

La Baguette Avec Tapenade Assortiment

*Crusty Baguette accompanied by creamy garlic, avocado,
black pepper, pumpkin and tahini tapenades*

Salade Printemps

*Smoked chicken, avocado, grilled capsicum on top of
baby salad leaves with apple reduction sauce*

La Gratinee A L'oignon

Traditional French Onion Soup with a grilled cheese topped crouton

Coquille St Jacques Fritte avec Remoulade Saice

*Large Sea Scallops deep fried in crispy batter served
with green herb sauce*

*MAIN COURSE**

Fillet Du Porc Vallee D'auge

*Fillet of Pork stuffed with prunes and apples dressed
on red currant sauce*

Fillet de boeuf avec sauce Béarnaise

*Grilled Tenderloin of Beef with Béarnaise Sauce
cooked to your liking*

Le Duo De Saumon

Duo of Tasmanian Salmon and Smoked Salmon served with asparagus and lime orange hollandaise

Supreme Du Poulet Farcie Avec Fine Herbs

Et Noix Du Macadamia

Herb crusted chicken breast piped with macadamia nut farcie served on roasted bell peppers, asparagus and salad leaves

Our Mains are accompanied by...

Pommes Gratinee

Creamy Potatoes with a Crusty Cheese top and

Legumes Du Jour

A medley of fresh market vegetables

*DESSERT**

Crepe Suzette

Delicate French crepes immersed in a rich orange and Grand Marnier sauce, flambéed and served with double cream, ice cream and berries.

Crème Brulee

Crème Brulee with Gypsy double cream and berries

Tarte du Campagne

Rhubarb and Apple Crumble pie served with Homemade Cinnamon Ice Cream and Vanilla Sauce

Souffle De Dattes Chaude

Spiced sticky date soufflé with homemade coffee Ice Cream & King Island cream

*AFTER DINNER**

Tea & Coffee

Chocolate Almond Florentine Petit fours