

# Ficelle

## ENTREES:

Warm marinated olives from mount zero	8	◆
Soup of the day	10	◆
Caramelized onion and smoked bacon tart	12	
Seafood spring rolls with a tomato ginger, chilli dip	14	
Escargot baked in shallot and garlic butter	14	◆
Grilled oysters with garlic butter, lemon and parmesan (each)	2.7	◆
Natural oysters (each)	2.4	◆
Ficelle oysters grilled with bacon, BBQ and Worcestershire sauce (each)	2.7	
Calamari and avocado salad with a citrus dressing	15	◆
Assiette de charcuterie, Proscuitto, dry sausage, duck liver pate, garlic sausage...	15	◆
Crispy lamb brains with ginger and mushroom sauce, croquette potato	14	

## PASTA AND RISOTTO:

Seafood risotto with herb pesto	25	◆
Risotto with butternut pumpkin smoked bacon and sage	21	◆
Spaghetti with seared prawns in garlic, parsley & grilled capsicum sauce	25	
Penne with chicken and mushroom, cashew, soy and ginger broth	22	

## MAINS:

Grilled duck leg, pork belly, garlic sausage on a bean and vegetable ragu & parsley pesto	29	◆
Grilled eggplant parmigiana with tomato and basil sauce	19	◆
Fish of the day	29	◆
Lamb rack on sour cream mashed potato, honey and fresh thyme sauce	32	◆
Rib eye grilled on fried vegetables and spatzles dijon mustard sauce	32	◆
Marinated chicken breast, herbed rice and a cabbage, celery and toasted almond salad	26	◆

## DESSERTS:

Fresh strawberry crepes with vanilla ice cream	12	
Sticky date pudding with toffee sauce	12	
Poached pear with vanilla ice cream, chocolate sauce and toasted almond	12	◆
Cheese plate with fresh fruit	15	◆
A selection of three sorbets	10	◆
Dark Belgian chocolate mousse, chocolate pudding and chocolate sorbet	13	◆
Vanilla crème Brulée with stewed fruits	12	◆

◆ Can be made gluten free