

FRENCH MONTH



2 Course \$29



3 Course \$34

ENTRÉES

Chicken Pâté

Served with cornishons, toasted brioche and port jelly

Goats Cheese Soufflé

Twice cooked goats cheese soufflé served with chive cream

MAINS

Chicken Coq au vin

Served with shallots, potato gratin, baby carrots and broccolini

Porterhouse Steak

Cooked to your liking served with café de paris steak butter, confit potato, baby carrots and broccolini

DESSERTS

Crème Brûlée

Apple Tarte Tatin

With vanilla bean ice cream

Available Lunch & Dinner

Bookings Essential! 08 8293 1641

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