

The Meeting Pool

 CUISINE PROVENÇALE
WEEKDAY LUNCH

Served Tuesday to Friday from 12pm

Soup de jour please ask your waiter	12.00
Rabbit Rillette accompanied by red wine and prune jelly and crisp sour dough	14.00
Yabby Salad with fennel, water cress and tomato vinaigrette	18.00
Tomato and shallot tarte tartin with Yarra Valley feta and garden herb salad	17.00
Salad Niçoise, with poached salmon, kipfler potatoes, olives and beans	19.00
Parisienne gnocchi on garden spring vegetables, buerre noisette with lemon and sage	22.00
Fish de Jour Please ask your waiter with chat potatoes, saffron and fennel with sauce vierge	24.00
Pan roasted lamb rump provencale vegetables, wilted greens and pan juices	28.00

SIDES

French fries, with aioli	6.50
Simple green salad, with French vinaigrette	6.50
Steamed seasonal vegetables	8.50

Wines By The Glass

2009 Rowanston Blanc De Noirs Sparkling - Macedon Ranges, Vic	12.00/42.00
2010 Paracombe Pinot Gris - Adelaide Hills, SA	10.00/43.00
2010 Skillogallee Riesling - Clare Valley, SA	11.00/44.00
2009 Phillip Lobley Sauvignon Blanc - Yea Valley, Vic	10.00/42.00
2006 Yering Station Marsanne, Viognier, Rousanne - Vic	13.00/52.00
2008 Tomboy Hill Chardonnay - Central Vic	14.00/56.00
2009 Redbox Pinot Noir - Yarra Valley	13.00/52.00
2009 Ellis Wines Merlot - Heathcote Vic	10.00/42.00
2007 Paracombe Cabernet Blend (Boudreaux style) Adelaide Hills, S.A	10.00/42.00
2008 Winbirra Estate Shiraz - Mornington Peninsula, Vic	12.00/46.00

Chef de cuisine: Paul Phelan

Maitre d': Andrew Procter