

WELCOME TO GASLIGHT

Lights... Camera... Action!!

*Take a step back in time as you enjoy the atmosphere of Film Noir
Let the era of early French cinema encompass your senses*

*We offer a charming dining experience taking inspiration from early French & Italian cuisine, offering a contemporary twist within classical roots.
We use many local products & the freshest produce to create a menu that is truly unique & ultimately inspired.*

*We offer many different varieties of wine by the glass, providing excellent recommendations to suit your palate & complement your meal perfectly.
Many of our wines are sourced locally, direct from the vineyard, or from the best regions of France & Italy giving you a complex & interesting selection to peruse.*

Please let us know if you have any dietary requirements as many of our meals can be altered to suit

*Most of our French Mains are Gluten Friendly Dishes,
Please Enquire*

Bon Appetit

Entrées

GRILLED GARLIC BREAD (v) \$9

Artisan Stone Baked Ciabatta with Garlic Butter & Confit Garlic

MARINATED MIX (v) \$9

Green & Kalamata Olives, Sundried Tomato, Capers & Marinated Feta

MEDITERRANEAN SALAD (v) \$12

*Cucumber, Olives, Tomatoes, Red Onion, Oregano & Marinated Feta
Served on Green Garden Leaves with Sundried Tomato Vinaigrette*

ROUGE SALAD (v) \$12

*Roast Beetroot, Marinated Feta with Pear Slivers & Honey Roasted Walnuts
Served with Green Garden Leaves with Balsamic Vinaigrette*

BREADS & SPREADS (v) \$14

Artisan Stone Baked Ciabatta & Focaccia with Olive Oil, Balsamic & House Made Dips

ARANCINI (v) \$14

*Crumbed Fried Risotto Balls Stuffed with Mushroom, Mozzarella & Thyme
Served on a Light Salad with Beetroot Relish*

DUCK LIVER PATE \$18

Served with Fig Paste, Caramelized Onion Jam, Cornichons & Crostini

ANTIPASTO PLATTER \$28

*Chefs Generous Selection Of Meats, Cheeses & Preserves,
Served with Crostini, Chutney & Dips*

Italian Mains \$25

Gourmet Fettuccini

LIMONE

Tarragon Chicken, Preserved Lemon, Spinach, Cream Cheese & Confit Garlic

GAMBERO

Basil & Sundried Tomato Marinated Prawns, Spicy Chorizo, Garlic & Fresh Chili

ROMAN CARBONARA

Smoked Bacon, Cream, Egg, Parmesan, Fresh Tomato & Black Pepper

TUSCAN BEEF RAGU

Braised Beef in Red Wine with Tomato, Capsicum, Rosemary & Parmesan

LA TERRA (v)

Wild & Fresh Mushrooms Sautéed in Red Wine, Rosemary, Thyme & Confit Garlic Cream

ABLERTO (v)

Sundried Tomatoes, Olives, Capers, Confit Garlic, Fresh Chili & Marinated Feta

Fried Gnocchi

FUNGHI FUME

Wild & Fresh Mushrooms, Smoked Bacon, Confit Garlic, Parmesan & Truffle Oil

ZUCCA (v)

Nutmeg Roast Pumpkin, Blue Cheese, Leek, Sage & Confit Garlic Cream

Risotto (gf)

KRAKEN

Calamari, Muscles, Prawns & Spicy Chorizo, Capsicum, Lemon & Confit Garlic

ROSSO (v)

Roasted Beets, Caramelized Onion, Garlic, Thyme, Marinated Feta & Preserved Lemon

French Mains \$35

POISSON DU JOUR

*Pan Fried Fish of the Day topped with Fresh Salsa Verde on Potato Rosti
Accompanied by Fresh Cucumber & Mint Salad with Preserved Lemon Dressing*

POULET

*Red Wine Roasted Chicken Breast with Spinach, Bacon & Mushroom Cream
Sauce, Served on Mushroom, Mozzarella & Thyme Arancini*

BOEUF

*Porterhouse Steak topped with Jus & Cafe De Paris Butter (25 Ingredients)
Thyme Marinated Mushrooms, Spinach, Caramelized Onions & Rustic Chips*

PORC RAVAGES

*Pork Scotch Fillet Served Medium-Rare, Served with Potato Rosti,
Smoked Bacon, Fennel & Braised Red Cabbage Slaw, with Sage & Apple Jus*

CANARD

*Confit Duck Leg, Served With A Spiced Black Plum Jus,
Served on a Bed of Ratatouille Roast Vegetables*

GOATS FETA SOUFFLE (v)

*Twice Baked In A Traditional French Style, Finished With Beetroot Relish
Served with A Fresh Cucumber & Mint Salad with Preserved Lemon Dressing*

Sides \$9

Grilled Garlic Bread

Rustic Chips & Aioli

Beetroot, Spinach & Feta Side Salad

Cucumber, Mint & Preserved Lemon Side Salad

Desserts \$13.5

CREME BRULEE

*Classic Rich French Custard topped with a Contrasting Hard Caramel Layer
Served with Balsamic Strawberries*

CHOCOLAT CROISSANT

*Our Signature, Warm Layers of Custard & Chocolate Croissant
Served with Vanilla Bean Ice Cream*

CHOCOLAT POT DE CREME

Spectacularly served with an Orange Infused French Flambé (R18+)

GELATO

A Trio of Changing Sorbet Flavors

CHEESECAKE DU JOUR

Manhattan Baked in House, Served with Vanilla Bean Ice Cream

TIRAMISU

*The Classic Italian Dessert, a Delicious mix of Light Sponge Fingers,
Espresso & Mascarpone with Grated Dark Chocolate*

BROWNIE

Peanut Butter Brownie with Vanilla Bean Ice Cream & Mixed Berry Compote

AFFOGATO

*Vanilla Bean Ice Cream Drowned with an Espresso Shot,
Enhanced with Your Choice of Liqueur*

Liqueurs

Cointreau, Kahlua, Baileys, Amaretto, Frangelico, Jamesons or Drambuie

Tea and Coffee with Biscotti \$7