



“FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple ~ Shaken with Fresh Lime \$16

“ELDERFLOWER FRENCH 75”

Tanqueray Gin, St Germain Elderflower, Lemon & Blank de Blank Sparkling \$18

L' ENTRÉE

Goats Cheese Tarte, Orange, Beetroot & Salted Walnut Salad

Citrus Cured Ocean Trout, Prawn Beignets, Celeriac Remoulade, Kosciusko Pearls

Quail Ballantine, Caramelized Fig & French Onion Puree

Pork Belly, Lentils De Puy & Cider Braised Apple

PLAT PRINCIPAL

Barramundi, Roasted Peppers, Pickled Fennel, Chickpeas & Romesco Sauce

Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute

Duck Confit, Fermented Cabbage, Orange, Pancetta & Watercress Salad

Beef Fillet, Charred Spanish Onions & Pommes Lyonnaise ~ \$8 supplement

GARNITURE

Baby Cos & Fine Herb Salad *or* Autumn Greens Almond Beurre Noisette,

Pommes Frites *or* Cauliflower & Leek Gratin

LES DESSERTS

Mango Souffle & Passion Fruit Ripple Ice Cream

Apple Tarte Fine, Caramel & Vanilla Bean Ice Cream

Dark Chocolate Mousse, Raspberries & Pistachio Brittle

Fromage ~ Pyengana Aged Cheddar & Quince Paste

2 Courses 55 3 Courses 68 Sides 8.5

Amex surcharge 3%