



**“FRENCH MARTINI”**

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

**L’ ENTRÉE**

Zucchini Flower, Goats Cheese, Roasted Beetroots & Salted Walnut Salad

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

Pork Belly, Sweet Corn & Cider Braised Apple

Quail Ballantine, Boudin Noir, Roasted Fig & Haricot Blanc

**PLAT PRINCIPAL**

Barramundi, Roasted Peppers, Baby Capers, Chick Peas & Romesco Sauce

Salmon, Asparagus, Pickled Fennel, Gnocchi & Preserved Lemon Dressing

Duck Confit, Endive Marmalade, Pancetta & Watercress Salad

Beef Fillet 200gm, Charred Spanish Onions & Peppercorn Jus ~ \$ 8 supplement

**GARNITURE**

Mixed Leaf Salad *or* Summer Greens Almond Beurre Noisette,

Pommes Frites *or* Cauliflower & Leek Gratin

**LES DESSERTS**

White Chocolate Brule, Passionfruit Sorbet & Macadamia Brittle

Chocolate Mousse, Raspberries & Pistachio Croquante

Pavlova, Mango, Blueberries, Crème Diplomat & Champagne Jelly

Fromage ~ Fourme d’Ambert ~ France & Lavoche

2 Courses 55    3 Courses 68    Sides 8.5

Amex 3% surcharge