



“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, Spiced Avocado, Prawn Beignets & Kosciusko Pearls

Air Dried Kobe Beef, Pickled Mushrooms & Black Garlic

Quail Ballantine, Roasted Fig, Lentils De Puy & Boudin Noir

PLAT PRINCIPAL

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

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

Duck Confit, Pancetta, Orange, Radicchio & 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

Mango Soufflé & Passionfruit Ripple Ice cream

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