



Entrees

French Onion Soup	16
Zucchini Flower, French Goats Cheese, Baby Beetroot & Salted Walnut Salad	18/26
Asparagus, Slow Poached Egg & Béarnaise	18/26
Citrus Cured Trout, Aubergine Caviar, Prawn Beignet & Kosciusko Pearls	21/34
Scallops, Chorizo, Cauliflower Puree, Minced Olives & Green Apple Reduction	21/32
Escargot, Garlic & Herb Butter	18
Air Dried Kobe Beef, Grilled Fig, Cornichons & Black Garlic	18
Pork Belly, Waldorf Salad, Cider Braised Apple & Seeded Mustard Jus	18/28
Steak Tartare	18/28

Mains

Asparagus, Samphire, Baby Pea Risotto & Crispy Parmesan	18/28
Salmon, Roasted Peppers, Baby Artichokes, Fennel & Romesco Sauce	34
Blue Eye Cod, Petit Pois La Francaise, Bacon & Pea Tendrils	34
Duck Confit, Boudin Noir, Pancetta & Endive Marmalade	28
Spatchcock, Pommes Lyonnaise, Café De Paris, Frisse & Water Cress Salad	28
Sirloin, 200gm Charred Spanish Onions & Green Peppercorn Jus	36
Beef Fillet, 200gm, Wood Mushrooms & Roast Shallot Jus	42

Sides

Mixed Leaf Salad, Spring Greens & Almond Beurre Noisette, Pommes Frites, Cauliflower & Leek Au Gratin	8.5
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Desserts

Raspberry Soufflé & Raspberry Ripple Glacé	14
Nougatine Parfait, Spiced Cherries & Pistachio Croquante	14
Chocolate Mousse, Coco Nibs, Berry Sorbet & Rose Fairy Floss	14
Pavlova, Mango, Blue Berries, Passionfruit, Champagne Jelly & Crème Diplomat	14
Apple Tarte Fine, Salted Caramel & Almond Croquante Ice Cream	13
Crème Brulé, Roasted Peach, Blood Peach Sorbet & Macadamia Brittle	13
Fromage ~Bleu de Bresse ~ France	16