



“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 Ocean Trout, Celeriac Remoulade, Prawn Beignet & Kosciusko Pearls

Pork Belly, Gratinated Pumpkin Puree, Gnocchi & Cider Braised Apple

Quail Ballantine, Boudin Noir, Foie Gras, Date & Wilted Spinach

PLAT PRINCIPAL

Barramundi, Pickled Fennel, Baby Capers, Chick Peas & Romesco Sauce

Salmon, Petit Pois a La Francaise & Champagne Veloute

Duck Confit, French Onion Puree, Red Cabbage & Mache Salad

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

GARNITURE

Mixed Leaf Salad, Spring Greens Almond Beurre Noisette,

Pommes Frites, Cauliflower & Leek Gratin

LES DESSERTS

Raspberry Soufflé & Raspberry Ripple Glacé

Crème Brulee, Passion Fruit Ripple Sorbet & Macadamia Brittle

Chocolate Fondant, Spiced Cherries & Hazelnut Praline Ice Cream

Fromage ~ Fourme d’Ambert ~ France & Lavoche

2 Courses 55 3 Courses 68 Sides 8.5