



Entrees

Zucchini Flower, Goats Cheese, Baby Beetroots, Orange & Salted Walnut Salad	19/28
Citrus Cured Trout, Celeriac Remoulade, Prawn Beignet & Kosciusko Pearls	22/34
Oysters & Cabernet Mignonette Dressing (limited availability)	24/44
Duck Liver Parfait, Cornichons & House Brioche	18
Scallop Ceviche, Spanner Crab, Dill & Cucumber Salad	22
Escargot, Garlic & Herb Butter	20
Truffled Wood Mushroom Risotto	18/28
Steak Tartare & Melba Toast	18/28

Mains

Barramundi, Roasted Peppers, Pickled Fennel, Chickpeas & Romesco	34
Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute	34
Duck Confit, Fermented Cabbage, Orange, Boudin Noir & Watercress Salad	28
Spatchcock, Asparagus, Pommes Lyonnaise & Cep Jus	28
Beef Bourguignon Pie & Green Beans (30min)	28
Sirloin, French Frites, Charred Spanish Onions, & Café de Paris	35
Beef Fillet 200gm, Wood Mushrooms & Roast Shallot Jus	45

Sides

Baby Cos & Fine Herb Salad ~ Summer Greens & Almond Beurre Noisette, Pommes Frites ~ Cauliflower & Leek Au Gratin	8.5
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Desserts

Mango Soufflé & Passion Fruit Ripple Ice Cream	15
White Chocolate Crème Brulee, Yoghurt Sorbet & Almond Tuile	14
Pavlova, Red Spring Fruits, Crème Diplomat & Champagne Jelly	14
Nougatine Parfait, Spiced Cherries & Candied Orange	14
Dark Chocolate Mousse, Cacao Nibs, Raspberries & Pistachio Brittle	15
Fromage ~ Bleu D'Auvergne ~ France & Quince Paste	18