



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

Mains

Snapper, Pickled Fennel, Baby Artichokes, Sorel Soubise	36
Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute	34
Duck Confit, Fermented Cabbage, Mustard Pear, Boudin Noir & Watercress Salad	28
Beef Bourguignon Pie & Green Beans (30min)	28
Spatchcock, Asparagus, Pommes Lyonnaise, Roast Shallot Gravy	28
Sirloin, French Frites, Charred Spanish Onions, & Café de Paris	35
Beef Fillet 200gm, Creamed Spinach & Green Pepper Corn Jus	45
Tomahawk Rib Eye (1kg), Wood Mushrooms, Béarnaise, Duck Fat & Bacon Potatoes	80

Sides

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

Desserts

Raspberry Souffle & Raspberry Ripple Ice Cream	15
White Chocolate Crème Brulee, Pistachio Brittle & Yoghurt Sorbet	14
Pavlova, Mango, Blue Berries, Crème Diplomat & Champagne Jelly	14
Bomb Alaska, Honeycomb, Strawberry & Pistachio Brittle	14
Profiteroles Au Chocolat, Grand Marnier, Raspberries & Vanilla Bean Ice Cream	15
Fromage ~ Pyengana Cheddar ~ Tasmania & Quince Paste	18