



“FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple ~ Shaken with Fresh Lime \$18

“ELDERFLOWER FRENCH 75”

Tanqueray Gin, Elderflower, Fresh Lemon & Blanc de Blancs Sparkling \$18

L' ENTRÉE

Zucchini Flower, Goats Cheese, Orange, Beetroot & Salted Walnut Salad

Citrus Cured Ocean Trout, Celeriac Remoulade & Prawn Beignets

Pork Belly, Boudin Noir, Roast Fig & Cider Braised Apple

Quail Ballantine, Salted Grapes, Baby Leeks & Ravigote Dressing

PLAT PRINCIPAL

Cone Bay Barramundi, Petits Pois à La Francaise, Bacon & Champagne Veloute

Salmon, Pickled Fennel, Roasted Peppers, Chick Peas & Romesco

Duck Confit a La Cassoulet, Pancetta & Watercress Salad

Beef Fillet, Charred Spanish Onions, Pommes Lyonnaise & Bearnaise ~ \$12 supplement

GARNITURE

Baby Cos & Fine Herb Salad 9 ~ Autumn Greens Almond Beurre Noisette 10

Pommes Frites 9 ~ Cauliflower & Leek Gratin 12

LES DESSERTS

Raspberry Souffle & Raspberry Ripple Glace

Dark Chocolate Mousse, Blood Peach Sorbet, Rose & Almond Brittle

Crème Brûlée, Yoghurt Sorbet & Pistachio Croquante

Plum Tarte Fine, Spiced Caramel & Vanilla Bean Ice Cream

2 courses 62 3 courses 75