



LUNCH MENU

Entrees

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| French Onion Soup | 16 |
| Scallop & Crab Bisque ~ Tarragon Cream | 20 |
| Zucchini Flower, Goats Cheese, Baby Beetroot & Salted Walnut Salad | 18/26 |
| Oysters, Cabernet Mignonette Dressing | 24/48 |
| Duck Liver Parfait, Cornichons, Port Jelly & Red Onion Jam | 18 |
| Citrus Cured Trout, Celeriac, Prawn Beignet & Kosciusko Pearls | 21/34 |
| Scallops, Chorizo, Pickled Fennel & Baby Capers | 21/32 |
| Escargot, Garlic & Herb Butter | 18 |
| Steak Tartare | 18/26 |

Mains

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| Truffled Autumn Mushroom Risotto & Parmesan Crisp | 18/28 |
| Barramundi, Roasted Peppers, Chick Peas, Capers & Romesco Sauce | 34 |
| Salmon, Petit Pois a La Francaise, Bacon & Champagne Veloute | 34 |
| Duck Confit, Boudin Noir, Fermented Red Cabbage & Watercress Salad | 28 |
| Pork Belly, Gratinated Pumpkin, Gnocchi & Cider Braised Apple | 18/28 |
| Beef Bourguignon Pie & Confit Garlic Beans | 28 |
| Sirloin, 200gm, Charred Spanish Onions, French Fries & Cafe De Paris | 34 |
| Beef Fillet, 200gm, Wood Mushrooms, Pommes Anna, & Green Pepper Corn Jus | 42 |

Sides

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

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| Mango Soufflé & Passion Fruit Ripple Ice Cream | 14 |
| Apple Tarte Fine, Caramel, Vanilla Bean Ice Cream & Almond Brittle | 13 |
| White Chocolate & Orange Crème Brulee & Fromage Frais Sorbet | 14 |
| Honeycomb Parfait & Caramelized Banana | 13 |
| Profiteroles au Chocolat, Grand Marnier, Raspberries & Pistachios | 14 |
| Fromage ~ Bleu D'Auvergne ~ France & Quince Paste | 16 |