



Entrees

French Onion Soup	16
Zucchini Flower, French Goats Cheese, Baby Beetroot & Salted Walnuts	16/26
Asparagus, Slow Poached Egg, Hollandaise & Ravigotte Dressing	16/26
Citrus Cured Trout, Celeriac Remoulade, Prawn Beignet & Kosciusko Pearls	21/31
Scallops, Pickled Fennel, Boudin Noir & Lemon & Chive Oil	21/34
Duck & Pistachio Terrine & Mustard Pears	18
Escargot, Garlic & Parsley Butter	19
Steak Tartare	18/28

Mains

Truffled Wood Mushroom Risotto	18/28
Barramundi, Petit Pois a La Francaise, Bacon & Champagne Veloute	34
Ocean Salmon En Papillote, Artichokes, Roasted Peppers & Lemon Butter	34
Duck Confit, Pancetta, Red Cabbage, Pommes Anna & Watercress Salad	28
Spatchcock, Asparagus, Garlic Gnocchi & Café French Onion Puree	29
Pork Belly, Brussel Sprouts Bacon & Pommes Lyonnaise & Cider Braised Apple	18/28
Sirloin, 200gm Char Grilled Spanish Onions & Café De Paris	36
Beef Fillet 200gm, Wood Mushrooms, Pommes Lyonnaise & Peppercorn Jus	42

Sides 8.5

Mesclun Herb Salad, Spring Greens & Almond Beurre Noisette,
Pommes Frites, Cauliflower & Leek Au Gratin

Desserts

Raspberry Soufflé & Raspberry Glacée	14
Profiteroles Au Chocolat, Grand Marnier & Pistachio Brittle	13
Apple Tarte Fine, Salted Caramel & Vanilla Ice Cream	13
Crème Caramel, Mango & Macadamia Croquante	13
Pavlova, Red Spring Fruits, Sorbet & Champagne Jelly	14
Fromage ~ Maffta Cheddar ~ Gippsland & Cognac Spiced Prunes	16