



“FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple ~ Shaken with Fresh Lime \$16

“ELDERFLOWER FRENCH 75”

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

L' ENTRÉE

Zucchini Flower, Goats Cheese, Blood Orange, Beetroot & Salted Walnut Salad
Citrus Cured Ocean Trout, Prawn Beignets, Celeriac Remoulade, Kosciusko Pearls
Quail Ballantine, Boudin Noir, Parsnip & Salted Grapes
Pork Belly, Lentils De Puy & Cider Braised Apple

PLAT PRINCIPAL

Barramundi, Citrus Gnocchi, Radicchio & Pickled Fennel
Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute
Duck Confit, Fermented Cabbage, Orange, Pancetta & Watercress Salad
Beef Fillet, Charred Spanish Onions & Pommes Lyonnaise ~ \$8 supplement

GARNITURE

Baby Cos & Fine Herb Salad *or* Spring Greens Almond Beurre Noisette,
Pommes Frites *or* Cauliflower & Leek Gratin

LES DESSERTS

Raspberry Souffle & Raspberry Ripple Ice Cream
Apple Tarte Fine, Butterscotch & Vanilla Bean Ice Cream
Profiteroles au Chocolat, Grand Marnier, Raspberries & Pistachio Brittle
Fromage ~ Fourme d'Ambert Blue ~ France & Quince Paste

2 Courses 55 3 Courses 68 Sides 8.5