



**Entrees**

French Onion Soup	16
Zucchini Flower, Goats Cheese, Baby Beetroots, Orange & Salted Walnut Salad	19/28
Scallops, Chorizo, Pickled Fennel, Roasted Peppers & Lemon & Crab Oil	22
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
Escargot, Garlic & Herb Butter	20
Truffled Wood Mushroom Risotto	18/28

**Mains**

Barramundi, Citrus Gnocchi, Radicchio & Preserved Lemon Dressing	34
Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute	34
Duck Confit, Fermented Cabbage, Orange, Boudin Noir & Watercress Salad	28
Beef Bourguignon Pie & Green Beans (30min)	28
Lamb Rump, Sugar Snaps, Baby Peas, Pommes Lyonnaise, Rosemary Jus	32
Sirloin, French Frites, Charred Spanish Onions, & Café de Paris	35
Beef Fillet 200gm, Wood Mushrooms & Roast Shallot Jus	45

**Sides** 8.5

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

**Desserts**

Raspberry Soufflé & Raspberry Ripple Ice Cream	15
White Chocolate Crème Brulee, Pistachio Brittle & Yoghurt Sorbet	14
Pavlova, Red Spring Fruits, Crème Diplomat & Champagne Jelly	14
Nougatine Parfait, Spiced Cherries & Pistachio Brittle	14
Profiteroles Au Chocolate, Grand Marnier, Raspberries & Vanilla Bean Ice Cream	15
Fromage ~ Bleu D’Auvergne ~ France & Quince Paste	18