



“FRENCH MARTINI”

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

“ELDERFLOWER FRENCH 75”

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

L' ENTRÉE

Zucchini Flower, Goats Cheese, Beetroot & Salted Walnut Salad

Citrus Cured Ocean Trout, Prawn Beignets, Celeriac Remoulade, Kosciusko Pearls

Pork Belly, Lentils De Puy & Cider Braised Apple

Quail Ballantine, Boudin Noir & Roasted Fig

PLAT PRINCIPAL

Barramundi, Roasted Peppers, Pickled Fennel, Chickpeas & Romesco Sauce

Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute

Duck Confit, Fermented Cabbage, Orange, Pancetta & Watercress Salad

Grass Fed Beef Fillet MS 2-4, Spanish Onions & Pommes Lyonnaise \$8 supplement

GARNITURE

Baby Cos & Fine Herb Salad *or* Summer Greens Almond Beurre Noisette,

Pommes Frites *or* Cauliflower & Leek Gratin

LES DESSERTS

Mango Souffle & Passionfruit Ripple Ice Cream

Apple Tarte Fine, Butterscotch & Vanilla Bean Ice Cream

Dark Chocolate Mousse, Raspberries, Cocoa Nibs & Pistachio Brittle

Fromage ~ Fourme d'Ambert Blue ~ France & Cognac Prunes

2 Courses 55 3 Courses 68 Sides 8.5