



“FRENCH MARTINI”

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

L’ ENTRÉE

Zucchini Flower, French Goat’s Cheese, Baby Beetroots & Salted Walnut Salad

Citrus Cured Ocean Trout, Prawn Beignets, Spiced Avocado & Kosciusko Pearls

Air Dried Kobe Beef, Pickled Mushrooms & Black Garlic

Quail Ballantine, Roast Fig, Boudin Noir & Wilted Spinach

PLAT PRINCIPAL

Barramundi, Romesco Sauce, Chickpeas & Pickled Fennel

Salmon, Endive Marmalade, Kipfler Potato, Baby Capers & Tarragon Emulsion

Duck Confit, Orange, Radicchio, Pancetta & Pommes Anna

Beef Fillet, 200gm, Charred Spanish Onions & Peppercorn Jus ~ \$8 supplement

GARNITURE

Mixed Leaf Salad *or* Summer Greens Almond Beurre Noisette,

Pommes Frites *or* Cauliflower & Leek Gratin

LES DESSERTS

Raspberry Soufflé & Raspberry Ripple Ice Cream

Honey Comb Parfait, Caramelized Banana & Pistachio Brittle

Profiteroles Au Chocolat, Grand Marnier & Vanilla Bean Ice Cream

Fromage ~ Bleu D’Auvergne ~ France & Quince Paste

2 Courses 55 3 Courses 68 Sides 8.5

Amex surcharge 3%