



### **Entrees**

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| Zucchini Flower, Goats Cheese, Baby Beetroots, Orange & Salted Walnut Salad | 19/28 |
| Citrus Cured Trout, Celeriac Remoulade, Prawn Beignet & Kosciusko Pearls    | 22/34 |
| Scallop Ceviche, Spanner Crab, Cucumber & Dill Salad                        | 22    |
| Oysters & Cabernet Mignonette Dressing (limited availability)               | 24/44 |
| Duck Liver Parfait, Cornichons & House Brioche                              | 18    |
| Char Grilled Baby Octopus, Aubergine Caviar, Roasted Peppers, Chorizo       | 22    |
| Escargot, Garlic & Herb Butter  | 20    |
| Steak Tartare & Melba Toast   | 18/28 |

### **Mains**

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| Truffled Wood Mushroom Risotto   | 18/28 |
| Barramundi, Pickled Fennel, Chickpeas & Romesco                        | 34    |
| Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute          | 34    |
| Duck Confit, Fermented Cabbage, Orange, Boudin Noir & Watercress Salad | 28    |
| Lamb Rump, Asparagus, Pommes Lyonnaise & Rosemary                      | 28    |
| Beef Bourguignon Pie & Green Beans (30min)                             | 28    |
| Sirloin, French Frites, Charred Spanish Onions, & Café de Paris        | 35    |
| Beef Fillet 200gm, Wood Mushrooms & Roast Shallot Jus                  | 45    |

### **Sides**

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| Baby Cos & Fine Herb Salad ~ Summer Greens & Almond Beurre Noisette,<br>Pommes Frites ~ Cauliflower & Leek Au Gratin | 8.5 |
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### **Desserts**

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| Mango Soufflé & Passion Fruit Ripple Ice Cream                     | 15 |
| White Chocolate Crème Brulee, Yoghurt Sorbet & Almond Tuile        | 14 |
| Pavlova, Red Spring Fruits, Crème Diplomat & Champagne Jelly       | 14 |
| Honeycomb Parfait, Caramelized Banana & Passionfruit Coulis        | 14 |
| Dark Chocolate Mousse, Cacao Nibs, Raspberries & Pistachio Brittle | 15 |
| Fromage ~ Bleu D’Auvergne ~ France & Cognac Spiced Prunes          | 18 |

Amex 3% surcharge