



Entrees

French Onion Soup	16
Zucchini Flower, French Goats Cheese, Whitlof, Baby Beetroot & Salted Walnut Salad	19/28
Scallops Ceviche, Spanner Crab Baby Caper & Cucumber Salad	22/34
Citrus Cured Trout, Spiced Avocado, Prawn Beignet & Kosciusko Pearls	22/34
Duck Liver Parfait, Cornichons & Cognac Spiced Prunes	18
Escargot, Garlic & Herb Butter	20
Truffled Wood Mushroom Risotto	18/28
Steak Tartare	18/28

Mains

Barramundi, Romesco, Roasted Peppers, Pickled Fennel & Baby Capers	34
Salmon, Endive Marmalade, Kipflers & Tarragon Emulsion	34
Duck Confit, Pancetta, Orange, Radicchio & French Onion Puree	28
Beef Bourguignon Pie & Green Beans (30min)	28
Lamb Rump, Feves, Baby Peas & Pommes Lyonnaise Shallot Jus	28
Sirloin, 200gm, Pommes Gaufrettes, Café de Paris & Watercress Salad	34
Beef Fillet, 200gm, Charred Spanish Onions, Pommes Anna & Green Peppercorn Jus	45

Sides 8.5

Mixed Leaf Salad *or* Spring Greens & Almond Beurre Noisette,
Pommes Frites *or* Cauliflower & Leek Au Gratin

Desserts

White Chocolate Crème Brulee, Blood Peach Sorbet & Almond Brittle	14
Pavlova, Mango, Passion Fruit, Crème Diplomat & Champagne Jelly	14
Honey Comb Parfait, Caramelized Plum & Pistachio Brittle	14
Profiteroles Au Chocolate, Grand Marnier & Vanilla Bean Ice Cream	15
Raspberry Soufflé & Raspberry Ripple Ice Cream	15
Fromage ~ Bleu D'Auvergne ~ France & Quince Paste	18