



Entrees

Zucchini Flower, Goats Cheese, Baby Beetroot, Orange & Salted Walnut Salad	19/32
Citrus Cured Trout, Spiced Avocado, Prawn Beignet & Kosciusko Pearls	24/34
Oysters & Cabernet Mignonette Dressing (limited availability)	24/44
Scallop Ceviche, Spanner Crab, Dill & Cucumber Salad	24
Duck Liver Parfait, Cognac Spiced Prunes, Brioche & Charred Sour Dough	18
Escargot, Garlic & Herb Butter	24
Steak Tartare, Fermented Garlic, Cornichons & Melba Toast	18/28
French Onion Soup & Aged Gruyere Crouton	18

Mains

Truffled Wood Mushroom Risotto	18/28
Cone Bay Barramundi, Petits Pois a la Francaise, Bacon & Champagne Veloute	36
Salmon, Pickled Fennel, Roasted Peppers, Haricot Blanc & Baby Capers	34
Duck Confit, Fermented Cabbage, Mustard Pear, Boudin Noir & Watercress Salad	32
Beef Bourguignon Pie & Green Beans (30 mins)	28
Spatchcock, Brussel Sprouts Bacon, Pommes Lyonnaise & Roast Shallot Gravy	28
Sirloin 250gm , French Frites, Charred Spanish Onions & Café de Paris	35
Beef Fillet 200gm, Wood Mushrooms & Cepe Jus	45

Sides

Baby Cos & Fine Herb Salad 8 ~ Summer Greens Almond Beurre Noisette 9	
Pommes Frites 9 ~ Cauliflower & Leek Gratin 12	

Desserts

Mango Souffle & Passionfruit Ripple Ice Cream	15
Honeycomb Parfait, Caramelized Banana & Pistachio Brittle	14
White Chocolate Crème Brûlée, Almond Brittle & Yoghurt Sorbet	14
Pavlova, Roasted Peach, Blood Peach Sorbet, Crème Diplomat & Champagne Jelly	14
Dark Chocolate Mousse, Raspberries, Rose Croquante & Hazelnuts	15
Fromage ~ Fourme d'Ambert, Quince Paste & House Lavoche	18