



“FRENCH MARTINI”

Grey Goose Vodka, Chambord, Pineapple, Fresh Lime \$19

“ELDERFLOWER FRENCH 75”

Tanqueray Gin, Elderflower, Fresh Lemon & Blanc de Blancs Sparkling \$19

L' ENTRÉE

Zucchini Flower, Goats Cheese, Orange, Beetroot & Salted Walnut Salad

Citrus Cured Ocean Trout, Celeriac Remoulade & Prawn Beignets

Pork Belly, Boudin Noir, Mustard Pear & Cider Braised Apple

Quail Ballantine, Salted Grapes, Baby Leeks & Ravigote Dressing

PLAT PRINCIPAL

Cone Bay Barramundi, Petits Pois à La Francaise, Bacon & Champagne Veloute

Salmon, Pickled Fennel, Roasted Peppers, Chickpeas & Romesco

Duck Confit au Cassoulet, Pancetta, Boudin Noir & Haricot Blanc

Beef Fillet, Wood Mushrooms, Pommes Puree & Roast Shallot Jus ~ \$12 supplement

GARNITURE

Baby Cos & Fine Herb Salad 10 ~ Winter Greens Almond Beurre Noisette 12

Pommes Frites 10 ~ Cauliflower & Leek Gratin 14

LES DESSERTS

Raspberry Souffle & Raspberry Ripple Glace

Profiteroles Au Chocolat, Grand Marnier, Raspberry Coulis & Almond Brittle

Crème Brûlée, Yoghurt Sorbet & Pistachio Croquante

Apple Tarte Fine, Spiced Caramel & Vanilla Bean Ice Cream

2 courses 65 3 courses 78