



Entrees

French Onion Soup	16
Scallop & Crab Bisque with Tarragon Cream	18
Zucchini Flower, French Goats Cheese, Whitlof, Baby Beetroot & Salted Walnut Salad	19/28
Citrus Cured Trout, Celeriac Remoulade, 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, Roasted Peppers, Pickled Fennel & Olive Petals	34
Salmon, Citrus Gnocchi, Radicchio & Preserved Lemon Dressing	34
Duck Confit, Pancetta, Fermented Cabbage & Watercress Salad	28
Spatchcock, Bacon, Brussel Sprouts & French Onion Puree	28
Beef Bourguignon Pie & Green Beans (30min)	28
Lamb Shank, Sugar Snaps, Baby Peas & Pommes Lyonnaise Shallot Jus	28
Beef Fillet, 200gm, Wood Mushrooms, & Roast Shallot Jus	45

42

Sides

8.5

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

Desserts

White Chocolate Crème Brulee, Yoghurt Sorbet & Almond Tuile	14
Red Winter Fruits, Crème Diplomat & Champagne Jelly	14
Honey Comb Parfait, Caramelized Banana & Pistachio Brittle	14
Chocolate Fondant, Candied Orange Ice Cream & Crystalized Macadamia	15
Raspberry Soufflé & Raspberry Ripple Ice Cream	15
Fromage ~ Bleu D'Auvergne ~ France & Quince Paste	18