



“FRENCH MARTINI”

Grey Goose Vodka, Chambord, Pineapple & Lime \$21

ELDERFLOWER FRENCH 75

Tanqueray Gin, Elderflower, Fresh Lemon & Blanc de Blancs \$21

L' ENTRÉE

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

Citrus Cured Ocean Trout, Celeriac Remoulade & Prawn Beignets

Pork Belly, Cider Braised Apple & Lentils de Puy

Quail Ballantine, Boudin Noir & Caramelized Fig

PLAT PRINCIPAL

Cone Bay Barramundi, Petits Pois à La Francaise & Bacon

Salmon, Pickled Fennel, Braised Leeks & Crustacean Velouté

Duck Confit, Radicchio, Orange, Pancetta & Pommes Anna

Beef Fillet, Charred Spanish Onions, Pommes Puree & Cèpe Jus ~ \$12 supplement

GARNITURE

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

Pommes Frites 12 ~ Cauliflower & Leek Gratin 16

LES DESSERTS

Raspberry Souffle & Raspberry Ripple Glace

Honeycomb Bomb Alaska, Passion Fruit & Caramelized Banana

Apple Tarte Fine, Caramel & Tahitian Vanilla Bean Ice Cream

Profiteroles Au Chocolat, Grand Marnier & Pistachio Brittle

2 courses 72 ~ 3 courses 86

Card Surcharge 1.1% ~ Amex 3%