



Entrees

Zucchini Flower, Goats Cheese, Baby Beetroot, Orange & Salted Walnut Salad	24/34
Citrus Cured Trout, Spiced Avocado & Prawn Beignet	28/36
Scallop Ceviche, Pickled Fennel, Cucumber & Baby Caper Salad	28/36
Duck Liver Parfait Cornichons & Cognac Spiced Prunes	22
Escargot, Garlic & Fine Herb Butter	26
French Onion Soup, Aged Gruyere Crouton	18
Truffled Wood Mushroom Risotto	24/32
Steak Tartare, Cornichons & Melba	22/32

Mains

Cone Bay Barramundi, Petits Pois a la Francaise, Bacon & Champagne Veloute	38
Salmon, Pickled Fennel, Roasted Peppers, Haricot Blanc & Baby Capers	40
Duck Confit, Radicchio, Orange, Pancetta & Pommes Anna	34
Lamb Rump, Haricot Blanc, Baby Peas & Rosemary Jus	36
Spatchcock, Brussel Sprouts Bacon & Café de Paris	32
Beef Bourguignon Pie & Green Beans	32
Sirloin 250gm, French Frites, Charred Spanish Onions & Café de Paris	38
Beef Fillet 200gm, Wood Mushrooms, Pommes Lyonnaise & Roast Shallot Jus	48

Sides

Baby Cos & Fine Herb Salad 10 ~ Autumn Greens, Almond Beurre Noisette 12	
Pommes Frites 10~ Cauliflower & Leek Gratin 16	

Desserts

Honey Comb Parfait, Caramelized Banana & Passionfruit	16
Crème Brûlée & Pistachio Brittle	16
Apple Tarte Fine, Caramel & Vanilla Bean Ice Cream	17
Raspberry Souffle & Raspberry Fruit Ripple Glace	17
Pavlova, Roasted Peaches, Crème Diplomat & Champagne Jelly	16
Chocolate Mousse & Hazelnut Praline Ice Cream	17
Fromage ~ Bouche de Affinoise, Spiced Prunes & House Lavosh	24