



# “GLUTEN FREE MENU”

## ELDERFLOWER FRENCH 75

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

### L' ENTRÉE

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

Citrus Cured Ocean Trout, Celeriac Remoulade & Prawn Salad

Pork Belly, Cider Braised Apple & Lentils de Puy

Quail Ballantine, Boudin Noir & Salted Grapes

### PLAT PRINCIPAL

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

Salmon, Aasparagus, Pickled Fennel & Preserved Lemon & Tarragon Butter

Duck Confit, Fermented Red Cabbage, Pancetta & Pommes Anna

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

### GARNITURE

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

Pommes Frites 12

### LES DESSERTS

Honeycomb Bomb Alaska, Caramelized Banana & Passoinfruit Coulis

Pavlova, Mango, Blueberries, Champagne Jelly & Pistachio Brittle

Dark Chocolate Mouuse, Raspberries & Crystalized Rose Petals

Crème Caeramel, Orange & Almond Croquante

2 courses 72 ~ 3 courses 86