



“FRENCH MARTINI”

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

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 Beignets

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 ~ Cauliflower & Leek Gratin 16

LES DESSERTS

Honeycomb Bomb Alaska, Caramelized Banana & Passoinfruit Coulis

Pavlova, Mango, Blueberries, Champagne Jelly & Pistachio Brittle

Dark Chocolate Mouuse, Raspberries & Crystalized Rose Petals

Apple Tarte Fine, Salted Caramel & Vanilla Bean Ice Cream

2 courses 72 ~ 3 courses 86

Card Surcharge 1.1% ~ Amex 3%