



“ELDERFLOWER FRENCH 75”

Tanqueray Gin, Elderflower, Fresh Lemon & Blanc de Blancs Sparkling ~ \$19

“FRENCH MARTINI”

Grey Goose Vodka, Chambord, Pineapple & Lime \$19

L' ENTRÉE

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

Citrus Cured Ocean Trout, Spiced Avocado & Prawn Beignets

Pork Belly, Lentil de Puy, Cider Braised Apple & Ravigote Dressing

Quail Ballantine, Boudin Noir & Caramelized Fig

PLAT PRINCIPAL

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

Salmon, Pickled Fennel, Roasted Peppers, Chickpeas & Romesco

Duck Confit, Orange, Radicchio, Pancetta & Pommes Anna

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

GARNITURE

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

Pommes Frites 10 ~ Cauliflower & Leek Gratin 16

LES DESSERTS

Mango Souffle & Passion Fruit Ripple Ice Cream

Chocolate Mousse, Raspberries & Crystalized Violets

Honeycomb Parfait, Caramelized Banana & Pistachio Brittle

Apple Tarte Fine, Caramel, Vanilla Bean Ice Cream & Almond Croquante

2 courses 68 ~ 3 courses 84

Card Surcharge 1.1% ~ Amex 3%