

— OYSTERS —

LEMON & SHALLOT VINEGAR
1/2 DOZEN — 22 / DOZEN — 36

— CHARCUTERIE —

ASSIETTE DE CHARCUTERIE
2 for 40 / 4 for 72

Jamón Serrano, guanciale, salumi,
crispy pig ears, duck liver parfait, pickles

JAMÓN IBÉRICO CEBO — 22

24 month aged Jamón ibérico cebo,
goat's curd, tomato confit, dry black olives

DUCK LIVER PARFAIT — 20

Pickled grapes, muscadelle gelée,
toasted brioche

PRESSED DUCK CONFIT — 21

Duck, pig cheek terrine, sauce gribiche,
toasted sourdough

— ENTRÉES —

SOUP — 18

Traditional French onion, Gruyère cheese croutons

SALT-ROASTED HEIRLOOM
BEETROOT SALAD — 20

Stracciatella, hazelnuts, basil oil

BEEF TARTARE — 20

Pickled onions, quail egg, house crackers, baguette

SALMON CONFIT — 22

Yuzu cream, avocado, celery, cucumber, radish

TUNA NIÇOISE — 23

Spiced yellow fin tuna, kipfler potatoes,
soft quail egg, marinated anchovies,
olives, tomatoes, green beans, basil oil

ESCARGOTS A LA BOURGUIGNONNE — 20

Cooked in garlic & herb butter

SLOW-COOKED DUCK EGG — 20

Pata negra Jamón, peas, leek,
hazelnut crumbs

— PLATS PRINCIPAUX —

TWICE-BAKED GRUYÈRE CHEESE SOUFFLÉ — 29

Radicchio & baby cos heart salad

BUTTERFLIED SAND WHITING — 35

Crumbed & pan-fried, herb & almond butter,
mixed leaves

WHOLE-ROASTED FLATHEAD TAILS — 35

Herb & almond butter, mixed leaves

PAN-FRIED BASS GROPER — 36

Fennel purée, Jamón, baby spinach,
capers & raisin dressing

BOUILLABAISSE — 39

Mulloy, king prawn, squid, mussels,
rouille, toasted sourdough

ROASTED LAMB LOIN & BELLY — 37

Smoked aubergine purée, labneh, herb gnocchi, jus

WAGYU BEEF BOURGUIGNON — 38

Slow-cooked Wagyu beef cheeks, celeriac purée,
traditional garnish

CONFIT DUCK LEG — 36

Smoked pork belly, peas, baby gem lettuce, carrot Anna, jus

— TO SHARE —

WHOLE COWRA LAMB SHOULDER
"PÉRIGOURDINE" — 75

Confit garlic, pomme purée, jus

CHÂTEAUBRIAND — 90

500g Black Angus eye fillet, pommes
gaufrettes, confit shallots, mixed leaf salad
with your choice of:

Green pepper sauce / red wine jus
Café de Paris / béarnaise

— GRILL —

Served with pommes frites, mixed leaf salad and a choice of:
Green pepper sauce / red wine jus
Café de Paris / béarnaise

Shorthorn MS2+
120+ day grain fed

Oakey Reserve Black Angus
MS2+ 150+ day grain fed

SIRLOIN — 36

250g

EYE FILLET — 40

180g

SCOTCH FILLET — 38

250g

ASK FOR SPECIALS

— SIDES —

9

POMMES
FRITES
French fries

POMMES
PUREÉ
Mashed potato

KALE & HERB
SALAD

Kale, herbs, green
beans, broccoli,
toasted almonds,
blood orange dressing,
pumpkin seeds,
radicchio

BEANS &
BEETROOT

Steamed green
& broad beans,
beetroot, hazelnuts,
meyer lemon
dressing

QUINOA

Baby gem lettuce,
quinoa, edamame,
peas, pomegranate,
spring onion, mint,
feta, pine nuts

BURNT BUTTER
& PUMPKIN

Pumpkin seeds,
walnuts, spiced
curry oil, coriander

— DESSERTS —

BITTER CHOCOLATE FONDANT — 18

Pistachio & chocolate crumble, quince & yoghurt sorbet

WARM BITTER CHOCOLATE SOUFFLÉ — 18

Raspberry sorbet

CARDAMOM FLOATING ISLAND — 18

Poached pineapple

PISTACHIO & CRANBERRY

VACHERIN GLACÉ — 18

Mulled Autumn fruit

BAKED APPLE CRUMBLE — 18

Cassonnade, rhubarb, muscat ice cream

— CHEESE —

CHEESE

1 for 12 / 2 for 16 / 3 for 20

Quince, muscatels & lavosh

BLEU DE LAQUEUILLE

CREMEUX D'ARGENTAL

PYENGANA CHEDDAR

BREBIROUSSE D'ARGENTAL