

— OYSTERS —

LEMON & MIGNONETTE
Provided by Signature Oysters

EACH - 4 / 1/2 DOZEN — 22 / DOZEN — 40

— CHARCUTERIE —

'The perfect start'

ASSIETTE DE CHARCUTERIE
1 for 19 / 2 for 36 / 4 for 68

Jamon cebo, longaniza oscura (fine saucisson made with squid ink), jabali (Australian wild boar & paprika), saucisse seche, chicken liver parfait. Pickled onion, sourdough baguette

JAMÓN IBÉRICO CEBO — 22
24 month aged Jamón ibérico cebo, brandade, tomato confit, dry black olives

CHICKEN LIVER PARFAIT — 19
Apple chutney, toasted fig brioche

— ENTRÉES —

FRENCH ONION SOUP - 18
Gruyère cheese croutons

CONFIT DUCK & FOIE GRAS
TERRINE - 22
Pickled carrot, brioche

BEEF TARTARE - 21
Radishes & pickled onions, beef crackling

OCEAN TROUT SASHIMI & PRAWN
CEVICHE - 23
Finger lime, ginger & eschallot dressing

ESCARGOTS A LA BOURGUIGNONNE
- 1/2 DOZEN 15 / DOZEN 22
Cooked in garlic & herb butter, croutons

— VEGETARIAN/VEGAN —

STARTER 20 / MAIN 30

TEMPEH & VEGETABLE DUMPLINGS
Chinese spinach, black vinegar & chilli dressing

ROASTED HEIRLOOM BEETROOT
Tofu & Cashew hummus, roasted corn, spiced tofu

ROASTED BUTTERNUT PUMPKIN WITH
HOMEMADE STIR FRY KIMCHI & GREENS
Roasted pumpkin, homemade stir fry kimchi & greens

DOUBLE BAKED GRUYERE CHEESE
SOUFFLÉ
Mixed leaf & pinenut salad

— GRILL —

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

SIRLOIN 250G — 38
Pure Black Angus, grass fed

SCOTCH FILLET 250G — 40
Shorthorn, 120+ day grain fed

EYE FILLET 180G — 46
Aberdeen Angus, grass fed
Northern, NSW

CHÂTEAUBRIAND — 90
500g Black Angus eye fillet, confit eschallots, mixed leaf salad. Perfect to share.

— PLATS PRINCIPAUX —

PAN FRIED SEMI CURED OCEAN TROUT -
38
Miso, sauté baby bok choy & beans, ginger beurre blanc

PANFRIED DUCK BREAST - 39
Duck samosa, carrot puree, pomegranate jus

BRAISED BEEF CHEEK PARMENTIER - 39
Bourguignon garnish, perigourdine sauce

CRISPY PORK BELLY - 38
Grilled corn & puree, savoy cabbage, crackling

BOUILLABAISSE - 39
Fish of the day, king prawn, squid, mussels, rouille, toasted sourdough

COQ AU VIN - 38
Corn fed chicken leg poached in red wine, roasted baby carrots, double smoked bacon, confit eschallots, mushrooms, pinot noir jus

— SIDES —

9

POMMES
FRITES
French fries

ROASTED
BUTTERNUT
PUMPKIN - GF
Red onion, tahini
yoghurt, zaatar

SAUTÉ
BRUSSEL
SPROUT - GF
Speck & pinenuts

GRILLED
ZUCCHINI &
GOAT CURD
- GF
Lemon & basil

POMMES
PUREÉ - GF
French style
mashed potato

MIXED
LEAVES &
VEGETABLE
SALAD - GF
Toasted seeds,
extra virgin
olive oil
dressing