

— 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

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

— VEGETARIAN/VEGAN —

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 ecshallots, 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

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 ecshallots, 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

BAR·BUVETTE·BISTRO
W & W
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