

Hors d'oeuvres

Charcuterie

Duck terrine, Chicken pate, Prosciutto, Salami, Olives
Pickles Chutney, Toasted Sourdough \$28.00

Foie gras platter

Seared foie gras, Apple, Toasted Sourdough \$59.00

Soupe

French onion soup

Traditional onion soup, Cheese, Turmeric crouton \$12.00

Entrée

Escargots

Snails, Herb butter, Sourdough (6) \$19.00 (12) \$38.00

Oysters

Natural with Lemon & Vinegar (3) \$15.00 (6) \$29.00

Oysters Kilpatrick (3) \$18.00 (6) \$36.00

Champagne (Baked) (3) \$19.00 (6) \$38.00

Steak Tartare

Diced eye fillet, Shallots, Chive, Caper, Cornichon

Quail egg Sourdough \$27.00

Duck Terrine

Duck terrine, Chutney, Pistachio, Sourdough \$18.00

Scallops

Seared Hokkaido scallops, Pea puree, Cauliflower puree

Salad \$20.00

Plat Principal

Seafood ravioli

House-made seafood ravioli, Bisque,
Crustacean oil \$39.00

Gnocchi escargot

Snails, House-made gnocchi, Sundried tomato,
Mushroom, Herb butter sauce \$39.00

Prawn risotto

Prawns, Saffron risotto rice, Chorizo \$39.00

Mushroom risotto

Portobello mushroom, Duxelles, Risotto rice
Smoked mascarpone \$35.00

Steak Frites

Scotch Fillet 300g \$53.00
Eye Fillet 250g \$55.00

Steaks serve with fries and peas,
(Selection of sauces: Beef jus, Peppercorn or
Café de Paris butter)

Additional sauce \$3.00

Duck breast

Aged duck breast, Potato pave, Caramalised carrot,
Jus \$45.00

Duck à l'orange

Confit duck leg, Heirloom carrots, Orange jus \$43.00

Salmon

Grilled salmon, Fennel & shallot salad,
Orange beurre blanc \$39.00

Spatchcock

Roasted Spatchcock, Potato mashed, Sauerkraut,
Mushroom sauce \$45.00

Salade

Salade Niçoise

Tuna belly confit, Potato, Olives, Beans, Egg, Anchovies
Salad leaves, House vinaigrette \$39.00

Plats d'accompagnement

Frites – French fries, Mayonnaise, Tomato sauce \$10.00
Sweet potato – Sweet potato chips, Harissa mayo \$12.00
Salad Leaves – Salad leaves, House vinaigrette \$12.00
Green bean almondine – Green bean, Almond butter \$15.00

Desserts

Crème Brûlée (GF)
Served with berry compote \$16.00
Bombe Alaska
Ice cream, Dried fruit, Meringue, Grand Marnier \$18.00
Crêpe Suzette
French crêpe, Caramel sauce, Citrus, Grand Marnier \$18.00
Profiteroles
Choux, Ice cream, Chocolate sauce \$18.00
Apple Crumble
Served with ice cream \$16.00
Fromage – Cheese Board
Selection of 3 cheeses, Quince paste, Crackers \$25.00

**Vegetarian, Gluten free and Kids options available.
Please kindly ask our friendly front of house staff.**