

Hors d'oeuvre

Freshly shucked Pacific oysters with a ponzu sauce	18.50	35.00
Foie Gras, brioche & port jelly		29.50
Roast snails in the shells with garlic butter & brioche crumbs		18.50

*2 Courses for \$55.00 per person
3 Courses for \$70.00 per person*

Entrées

French onion soup

Twice baked Roqueforte and spinach soufflé

Waldorf salad of apple, celery, walnuts & grapes, grilled goats cheese

Poached crab mousse, kaffir lime bisque foam, celeriac & watercress

Pan roasted Moreton bay bug tail, potato gougere, asparagus mousse, edamami bean & white wine cream

Crispy skin pork belly, lychee, white radish, cucumber & black sesame salad

Pressed, braised lamb skirt, grapes, bread sauce & caponata

Mains

Market fresh fish, creamed roast parsnip, Jerusalem artichokes
crisp prosciutto, roast truss cherry tomatoes

Bouillabaisse

Roast free range chicken, maple glazed bacon, corn puree,
roast Dutch carrots, pearl cous cous & watercress

Orange & soy roast duck breast, Potato croquette, smoked mushroom
puree, roast king mushroom, Brussel sprouts

Roast rump of Milly Hill lamb, warm green salad of broad bean,
edamame bean & green peas, roast carrot puree, labneh,
polenta & fried artichoke

Herb & parmesan crumbed veal cutlet, zucchini, hazelnut, feta &
mint salad, cauliflower puree

Slow cooked Wagyu rump, potato rosti, red wine onion,
Brussel sprout leaves & Béarnaise

Add foie gras 15

Chateau Briand for two. 80

Dishes are accompanied with Lyonnaise potatoes,
roast Brussel sprouts, & glazed Dutch carrots

Accompaniments 10.00

Steamed green beans & toasted almonds

Cauliflower gratin

Green salad, honey mustard vinegarette, herbs

Grilled asparagus & béarnaise sauce

Pommes Frites

Desserts

Espresso soufflé, banana ice cream & butterscotch sauce

Vanilla crème brûlée with mandarin &
candied walnuts

Cinnamon beignet, white chocolate mousse,
passionfruit & strawberries, peanut brittle

Grilled cheese on toast: Grilled Brique d'affinois on
walnut bread with toffee roasted pear

Apple tarte tatin & vanilla bean ice cream

Dark chocolate mousse, candied hazelnuts, berries &
Chantilly cream

Classic Crème Caramel, panforte tuille

Cheese

One \$13 / two \$17 / three cheese \$21

Ask your waiter about today's cheese selection.

Cheeses are served with seasonal accompaniments

Dessert Wines

2010	Chateau Monbazillac, Bordeaux, France	12	60
2011	Tim Adams, Clare Valley, SA	12	55
1997	Chateau d'Yquem, Sauternes Bordeaux, France	480	

Degustation menu

Pan fried Moreton bay bug tail, potato gougere,
asparagus mousse, edamami bean & white wine cream
2013 Mader, Pinot Blanc, Alsace, France

Balotine of quail, Roman gnocchi, pumpkin puree,
boudin noir crumb
2016 Rameau d'Or, Cotes du Provence, France

Orange and soy roast duck breast, carrot puree,
celeriac, sugar snaps, fried polenta
2013 Les Gamarelles, Cotes du Rhone, France

Slow cooked Wagyu rump, pumpkin puree, potato rosti,
sprout leave & roast onion
2013 Clos La Coutale, Melbec, Cahors, South France

Apple tarte tatin & vanilla bean ice cream
2010 Chateau Monbazillac, Bordeaux, France

\$90 food only
\$130 food with matching wines

