

Hors d'oeuvre

Freshly shucked Pacific oysters with a ponzu sauce	22.50	40.00
Foie Gras, brioche & port jelly		29.50
Roast snails in the shells with garlic butter & brioche crumbs		18.50

Entrées

French onion soup		15.5
Twice baked Roqueforte and spinach soufflé		18
Cured Atlantic salmon, buffalo curd, celeriac remoulade & crisp potato		18
Moreton bay bug cannelloni, kaffir lime bisque foam, Asian vegetables		21
Balotine of quail, Roman gnocchi, pumpkin puree, boudin noir crumb		20
Crispy skin pork belly, Waldorf salad of apple, celery, walnuts & grapes		18

Mains

Market fresh fish, celeriac puree, roast leek and pumpkin, crisp prosciutto, roast truss cherry tomatoes		36
Bouillabaisse. Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallop		42
Orange & soy roast duck breast, smoked mushroom puree, pickled zucchini, roast king mushroom, potato gougeres		36
Roast rump of Milly Hill lamb, roast parsnip puree, spiced Dutch carrots, fried Brussel sprouts with speck crumb		38
Cassoulet. A classical French dish of white beans, tomato, duck confit, pork sausage, speck		36

Du boeuf

Slow cooked 200g Wagyu rump, 5-7 score, 400 day grain fed, Darling Downs, potato rosti, red wine onion, Brussel sprout leaves & Béarnaise		38
Filet mignon, 250gr, free range, grass fed, Hereford Gold, Atherton Tablelands potato rosti, red wine onion, Brussel sprout leaves & Béarnaise		45
600gr rib on the bone for two, 120 days grain fed, yearling Angus, Darling Downs Accompanied with Lyonnaise potatoes, roast Dutch carrots, steamed green beans & toasted almonds		70
Chateau Briand for two Accompanied with Lyonnaise potatoes, roast Dutch carrots, steamed green beans & toasted almonds		85
Add foie Gras 15 / Perigord black truffle 25 (seasonal)		

Degustation menu

Desserts

Passionfruit soufflé, sweet labneh & speculaas biscuit	16
Warm Lindt chocolate fondant, pear cider granita, Chantilly cream & candied hazelnuts	15
Vanilla crème brûlée, rhubarb sorbet & tuille	15
Crepe with fresh berries, cinnamon ice cream & orange caramel	15
Pear tarte tatin & vanilla bean ice cream	15
Chocolate profiteroles, Grand Marnier cream & candied orange zest	12

Cheese

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

Ask your waiter about today's cheese selection.

Cheeses are served with seasonal accompaniments

Moreton bay bug cannelloni, kaffir lime bisque foam,
Asian vegetables
2013 Mader, Pinot Blanc, Alsace, France

Balotine of quail, Roman gnocchi, pumpkin puree,
boudin noir crumb
2013 Domaine de rochebin, Pinot, Burgundy, France

Orange & soy roast duck breast, smoked mushroom puree, pickled zucchini,
roast king mushroom, potato gougeres
2013 Domaine de la beche, gamay Burgundy, France

Slow cooked 200g Wagyu rump, 5-7 score, 400 day grain fed,
Darling Downs potato rosti, red wine onion, Brussel sprout leaves & Béarnaise
2015 Le petit caboche, caladoc shiraz, Vaucluse, France

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

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