

Hors d'oeuvre

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

Entrées

Soup du jour		16
Twice baked Roquefort and spinach soufflé		18
Duck and pork shoulder pate, soft boiled egg, micro salad, port jelly & pickled vegetables		18
Seared ocean trout, potato croquette, creamed beetroot, Gribiche, fennel & spiced orange caramel		21
Steamed reef fish mousseline, crisp potato, crab bisque sauce & edamami bean		21
Pan fried veal sweetbreads, exotic mushroom ragout & toasted gnocchi		21
Crisp skin pork belly, salad of sugarloaf cabbage, almonds & radish, sweet & sour peach vinaigrette		20

Mains

Crispy skin barramundi, roast carrot puree, shimeji mushroom, crisp prosciutto & potato gougères	38
Bouillabaisse. Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallop	42
Roast free range chicken, celeriac puree & Waldorf salad	35
Orange & soy roast duck breast, creamed cauliflower, toasted semolina, roast Brussel sprouts & potato crisps	38
Spiced Milly Hill lamb rump, smoked baba ganoush, grilled zucchini, carrot & red onion fritter, mint labneh	38
Seared loin of venison, spinach & roast garlic puree, roast root vegetables, braised French lentils, king mushroom & roast bone marrow	45

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
Chateau Briand for two Accompanied with Lyonnaise potatoes, roast Dutch carrots, roast Brussel sprouts & toasted almonds	85
Add foie Gras 15	

Sides 10

Green salad, honey mustard vinegarette, herbs
Steamed broccolini, Persian feta dressing
Grilled asparagus & Béarnaise sauce
Roast Brussel sprouts with speck and aged sherry vinegar
Pommes Frites

Desserts

Chocolate soufflé & vanilla bean ice cream	16
Ricotta beignet, lemon curd & soft meringue	15
Vanilla crème brûlée, raspberry sorbet & biscuit crumb	15
French toasted brioche, poached peach & cream cheese ice cream	15
Gateau Basque, mixed berries & cream	15
Pear tarte tatin & walnut sorbet	15

Cheese

One \$13 / two \$19 / three cheese \$27

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

Seared ocean trout, potato croquette, creamed beetroot,
Gribiche, fennel & spiced orange caramel
2013 Mader, Pinot Blanc, Alsace, France

Pan fried veal sweetbreads, exotic mushroom ragout &
toasted gnocchi
2013 Domaine de rochebin, Pinot, Burgundy, France

Orange & soy roast duck breast, creamed cauliflower, Roman gnocchi,
Roast Brussel sprouts & potato crisps
2013 Domaine de la beche, gamay Burgundy, France

Seared loin of venison, spinach & roast garlic puree, roast root vegetables,
braised French lentils, king mushroom & roast bone marrow
2015 Le petit caboche, caladoc shiraz, Vaucluse, France

Recotta beignet, lemon curd & soft meringue
2010 Chateau Monbazillac, Bordeaux, France

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

Mid Weekly Special

Sunday - Thursday

Entrée

Summer salad of asparagus, prosciutto,
poached egg, artichoke, watercress &
gribiche sauce

Main

Confit chicken Maryland, roast pumpkin,
Braised French lentils, kipfler potato

Dessert

Chocolate brownie, banana marshmallow &
espresso ice cream

Main course \$32

Two courses \$44

Three courses \$56

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