

Hors d'oeuvre

Freshly shucked Pacific oysters with a ponzu sauce	22.50	40.00
Foie Gras, brioche & spice roasted pear		29.50
Roast snails in the shells with garlic butter & brioche crumbs		18.50
Duck and pork shoulder pate, soft boiled egg, micro salad, port jelly & pickled vegetables		18

Entrées

Soup du jour		16
Twice baked Roquefort and spinach soufflé		18
Poached ocean trout, fried polenta, creamed goat cheese, edamame bean puree & pickled fennel		21
Seared Queensland scallops, Braised octopus, romesco, compressed watermelon & marinated feta		28
Slow roasted pressed lamb belly, creamed beetroot, garlic cream, pickled celeriac & chimichurri		22

Mains

Market fresh fish, roast kipfler potatoes, Champagne veloute, broad beans,
bacon crumb & braised lentils 36

Bouillabaisse: Classic French seafood stew of tomato, fennel & saffron with prawns,
mussels, bugs, fish & scallop 42

Cassoulet : Confit duck, sausage, pork belly & speck, braised in tomato,
white wine & cannellini beans 35

Orange & soy roast duck breast, mushroom risotto, shitake mushrooms &
cavolo nero 38

Roast rump of Milly Hill lamb, toasted polenta, roast cauliflower puree,
roast leek & rainbow chard 38

Du boeuf

250gr Black Angus, rib fillet from Gippsland, Victoria, pommes frites,
garlic parsley butter & red wine jus 38

Filet mignon, 250gr, free range, grass fed, Hereford Gold, Atherton Tablelands
smoked mushroom puree, glazed Dutch carrots, roast potato,
chard pickled onion & Béarnaise 45

Braised beef cheek, parsnip puree, roast pumpkin, pumpkin seed crumble
snow peas & aioli 36

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

Add Foie Gras 15

Sides 10

Green salad, honey mustard vinegarette & herbs

Steamed broccolini & Persian feta dressing

Whole roast leek with Béarnaise sauce & pumpkin seed crumble

Steamed & buttered green beans & toasted almonds

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
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

2016	Carte D'or, Coteaux du Layon, France	12	60
2016	Woodstock Botrytis Semillon, McLaren Vale, SA	12	55
1997	Chateau d'Yquem, Sauternes	Bordeaux, France	480

Degustation menu

Seared Queensland scallops, Braised octopus, romesco,
compressed watermelon, Marinated feta

Mader, Pinot Blanc, Alsace, France

Slow roasted pressed lamb belly, roast pumpkin, garlic cream,
Pickled celeriac & chimichurri

Faiveley, pinot noir, Burgundy, France

Roast wild boar loin & braised wild boar shoulder,
cauliflower puree, roast leek & rainbow chard

Saint Damien, Cotes du Rhone France

Braised beef cheek, parsnip puree, roast pumpkin,
pumpkin seed crumble & leek aioli

Domaine du Plantey, Merlot cabernet, Bordeaux, France

Ricotta beignet, lemon curd & soft meringue

French 75 cocktail

\$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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