

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

Entrées

Soup du jour		16
Twice baked Roquefort and spinach soufflé		18
Citrus & vodka cured king fish, Asparagus mousse, potato crisps, pickled beetroot, cream fraiche dressing		19
Braised octopus, romesco, compressed watermelon & marinated feta		19
Ballotine for quail with a boudin noir stuffing, creamed cauliflower, du puy lentils, roast fennel		21
Seared lobe of foie gras, sautéed exotic mushrooms on toasted brioche, honey glazed carrot pruee		32

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 & scallops	42
Ballotine of free range chicken, celeriac puree, roast potato, Kohlrabi remoulade & zucchini	34
Orange & soy roast duck breast, cauliflower puree, Roman gnocchi, roast Brussel sprouts & crisp prosciutto	38
Roast rump of Milly Hill lamb, roast carrot puree, fried Jerusalem artichokes , peas & labneh	38
Eye fillet of black Angus beef, mushroom & speck ragout, potato puree, glazed Dutch carrots, wilted spinach	42
Chateau Briand for two Accompanied with Lyonnaise potatoes, roast Dutch carrots, roast Brussel sprouts and a side of steamed green beans with toasted almonds	85
Add Foie Gras	15

Sides

Green salad, honey mustard vinegarette & herbs Steamed broccolini & Persian feta dressing Grilled asparagus with Béarnaise sauce Steamed & buttered green beans & toasted almonds Pommes Frites	10
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Desserts

Peach souffle & raspberry sorbet, cream anglaise	16
Dark chocolate mousse, cinnamon beignet, Chantilly cream & candied hazelnuts	15
Vanilla crème brûlée, drunken cherries, coconut slice	15
Italian meringue, mascarpone cream, fresh mango, passionfruit & butterscotch	15
Pear tarte tatin & vanilla bean ice cream	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	48	0

Degustation menu

Canapé

Citrus & vodka cured king fish, asparagus mousse,
potato crisps, pickled beetroot, cream fraiche dressing

Mader, Pinot Blanc, Alsace, France

Ballotine for quail with a boudin noir stuffing,
creamed cauliflower, du puy lentils, roast fennel

Faiveley, pinot noir, Burgundy, France

Roast rump of Milly Hill lamb, roast carrot puree,
fried Jerusalem artichokes, peas & labneh

Saint Damien, Cotes du Rhone France

Eye fillet of black Angus beef, mushroom & speck ragout,
potato puree, glazed Dutch carrots, wilted spinach

Domaine du Plantey, Merlot cabernet, Bordeaux, France

Italian meringue, mascarpone cream,
fresh mango, passionfruit & butterscotch

French 75 cocktail

\$90 food only

\$130 food with matching wines