



Complimentary Bread with truffle Butter			
<b>Additional Bread</b> (gfo) (dfo)	6		
<b>Duck Liver Parfait</b>	17		
Grand Marnier, Rhubarb and Pear, Brioche			
<b>Crab</b>	19		
Apple and Celerac, Crème Fraîche, Caviar (2)			
<b>Sablé</b>	19		
Comte, Confit Tomato, Olive, Thyme (2)			
<b>Tartare</b>	19		
Cured Yolk, Truffle, Polenta, Garlic Crisp (2)			
<b>Oysters Natural</b> (6)	39		
Shucked to order, Mignonette (gf) (df)			
<b>Scallop</b> (3)	36		
Pancetta, Potato Puree, Puff Pastry			
<b>Ocean Trout</b>	34		
Confit, Roe, Peas, Parsley, Buttermilk Nage (gf)			
<b>Tiger Prawns</b>	36		
Cardiamon Bisque, Coconut, Cauliflower Purée (gfo)			
<b>Wagyu Beef Cheek</b>	34		
Cabbage, Soubise, Carrot, Black Garlic (gf)			
<b>Tartlet</b>	34		
Sweet Onion and Thyme, Maderia, Pistachio			
+ <b>Foie Gras</b>	15		
<b>Quail Ballontine</b>	36		
Pistachio, Broad Beans, Parsnip, Périgueux (gf).			
<b>Mont Blanc</b>			17
Meringue, Tarragon Crème, Roasted Strawberry (gf)			
<b>Rhubarb</b>			17
Mille-Feuille, Pistachio, Milk Jam Ice Cream			
<b>Chocolate 70%</b>			18
Warm Fondant, Raspberries, Malted Milk			
<b>Crème Brulée</b>			17
Aerated White Chocolate, Winter Fruits, Nut Crumble (gf)			
<b>Fromage Selection</b> with Condiments			14/24/34
<b>Dessert Wine</b>			
2021 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley			18
<b>Armagnac &amp; Cognac (30ml)</b>			
Delord 1985, Bas-Armagnac, France			18
Delord VSOP, Bas-Armagnac, France			15
Hennessy XO, Cognac, France			24
Hennessy VSOP, Cognac., France			15
<b>Calvados (30ml)</b>			
Christian Drouin XO, Calvados, France			15
<b>Sherry (75ml)</b>			
Don Zoilo, Williams & Humbert Collection, Pedro Ximenez 15yo			14
José Estévez, Valdespino, Pedro Ximenez			10
<b>Port (60ml)</b>			
Kopke, Reserve Tawny, Porto Matured in Wood			12

### 3 Course (VO)

90pp whole table only

Pre order required for reservation over 10 pax

Wine Pairing 55pp

#### Artisan Sourdough Baguette

Whipped Truffle Butter (gfo)

#### Entree (choice)

Ocean Trout, Confit, Roe, Peas, Parsley, Buttermilk Nage (gf)

Quail Ballotine, Quail, Pistachio, Broad Beans, Parsnip, Périgeux (gf)

*2021 Christophe Patrice, Chardonnay, Burgundy France*

#### Main (choice)

Market Fish de Jour, Clam, Potato, Chowder, Sea Herbs (gf)

Chevre Agnolloti, Thyme, Charred Onion, Asparagus, Truffle

*2022 Canal Grando, Pinot Grigio, Venezia Italy*

#### Or additional 25pp

Cote de Boeuf, Bavette MB5 Café de Paris, Jus Gras

Watercress Salad (gf)

*2022 Curator, Shiraz, Barossa Valley, SA*

#### Dessert (choice)

Crème Brûlée

Aerated White Chocolate, Winter Fruits, Nut Crumble (gf)

Brie de Meaux

Truffled Honey, Lavosh, Oat Biscuits and Quince Paste

*2021 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley, France*

#### Petit Fours

Chefs Selection

### 5 Course

145pp whole table only

Wine Pairing 85pp

#### Artisan Sourdough Baguette

Whipped Truffle Butter (gfo)

#### Crab

Apple and Celeriac, Crème Fraîche, Caviar

*2021 Mader Riesling, Alsace, France*

#### Ocean Trout

Confit, Roe, Peas, Parsley, Buttermilk Nage (gf)

*2021 Christophe Patrice, Chardonnay, Burgundy France*

#### Quail Ballotine

Pistachio, Broad Beans, Parsnip, Périgeux (gf)

*2022 Chateau du Cray, Pinot Noir, Burgundy France*

#### Green Apple Sorbet

#### Steak Au Poivre

Tenderloin Wagyu MB7+, Cavolo Nero, Cognac, Pommes Sarladaise (dfo) (gf)

*2022 Curator, Shiraz, Barossa Valley, SA*

#### Crème Brûlée

Aerated White Chocolate, Winter Fruits, Nut Crumble (gf)

*2021 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley, France*

#### Petit Fours

Chefs Selection

**Plat du Jour \$39**  
**Mon – Wed Lunch & Dinner**

Baguette and Butter on arrival

**Warm Salad of Crispy Confit Duck Leg**

63 Degree Egg, Endive and Fine Herb Salad, Pickled Cherries,  
Bacon & Croutons with a Maple Balsamic and Hazelnut Dressing (gfo) (df)

**Double Baked Crab Soufflé**

Curried Leek Fondue served with Apple, Radish, Herb and  
Watercress Salad, Burnt Orange Vinaigrette

**Roasted Chicken Breast**

Risotto of assorted mixed locally grown Mushrooms and Sweet Onion  
Herbs and a C pe Velout  (gf) (vo)

**Market Fish of the Day**

Vanilla and Cauliflower Pur e, Charred Cauliflower, Parsley, Lemon  
and Almond Nut Butter (gf)

**'Butchers Cut' of the Day**

Au Poivre, Caf  de Paris (gfo)

**Roast Cauliflower Steak**

Whipped Garlic, Almond and Parmesan Pangrattato, Sage Nut Butter (gf)

**Chicken Coteletta**

Napoli, Roast, Cherry Tomatoes, Shaved Fennel, Pecorino (df)

*\*Included Chef's Selection of Side*

**Extras**

Bread and Butter 6	
French fries, Truffle Salt and Tarragon Mayonnaise (df) (gf)	13
Crispy Confit Potato, Bemaize (gf) (v)	16
Broccolini, Charred, Almond Cream, Toasted Almonds (gf) (df) (vg)	16
Cauliflower, Gratin, Gruyere (gf)	16
Gem Cos, Pangrattato, Pancetta, Vinaigrette (gfo)	14

**Lobster Fricassee** 65

Gnocchi, Artichokes, Leeks and Herbs

**Duck Breast** 60

Dry Aged, Rillettes, Foie Gras, Quince, Cr me de Cassis (gf)

**Ch vre Agnoloti** 50

Thyme, Charred Onion, Asparagus, Truffle (v)

**Market Fish du Jour** MP

Clam, Potato, Chowder, Sea Herbs (gf)

**Steak Au poivre** 70

Tenderloin Wagyu MB 7+, Cavolo Nero, Cognac  
Pommes Sarladaise (dfo) (gf)

**Cote de Boeuf** 55

Bavette MB 5+, Caf  de Paris, Jus Gras  
Watercress Salad (gf)

**Wagyu T-Bone Steak *Plat pour deux*** (approx 1kg) (gf) (df) 85pp

Slow Cooked Over Charcoal, Served Jus Gras, Caf  de Paris  
Confit Garlic and Roasted Bone Marrow, Red Onion & Thyme  
Jam, Fennel and Watercress Salad

**Crispy Confit Potato, Bemaize (gf)** 16

**Broccolini, Charred, Almond Cream, Toasted Almonds (gf) (df).** 16

**Cauliflower, Gratin, Gruyere (gf)** 16

**Gem Cos, Pangrattato, Pancetta, Vinaigrette (gfo)** 14