



Complimentary Bread with truffle Butter			
Additional Bread (gfo) (dfo)	6		
Oysters Natural (6)	39		
Shucked to order, Mignonette (gf) (df)			
Scallop (3)	36		
Pancetta, Potato Puree, Puff Pastry			
Ocean Trout	34		
Confit, Roe, Peas, Parsley, Buttermilk Nage (gf)			
Tiger Prawns	36		
Cardamon Bisque, Coconut, Cauliflower Purée (gfo)			
Cured Yolk, Truffle, Polenta, Garlic Crisp (2)			
Tartlet	34		
Sweet Onion and Thyme, Maderia, Pistachio (v)			
Quail Ballontine			
Pistachio, Broad Beans, Parsnip, Périgueux (gf).	36		
		Chocolate 70%	18
		Warm Fondant, Malted Milk	
		Crème Brulée	17
		Aerated White Chocolate, Winter Fruits, Nut Crumble (gf)	
		Fromage Selection with Condiments	14/24/34
		Dessert Wine	
		2022 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley	18
		Armagnac & Cognac (30ml)	
		Delord 1985, Bas-Armagnac, France	18
		Delord VSOP, Bas-Armagnac, France	15
		Hennessy XO, Cognac, France	24
		Hennessy VSOP, Cognac., France	15
		Calvados (30ml)	
		Christian Drouin XO, Calvados, France	15
		Sherry (75ml)	
		Don Zoilo, Williams & Humbert Collection, Pedro Ximenez 15yo	14
		José Estévez, Valdespino, Pedro Ximenez	10
		Port (60ml)	
		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)

Fromage & Condiments

2022 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

'Butchers Cut' of the Day

Café de Paris butter, Jus (gfo)

Roasted Chicken Breast

Risotto of assorted mixed locally grown Mushrooms and Sweet Onion
Herbs and a Cépe Velouté (gf) (vo)

Market Fish of the Day

Vanilla and Cauliflower Purée, Charred Cauliflower, Parsley, Lemon
and Almond Nut Butter (gf)

Roast Cauliflower Steak

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

**Included Chef's Selection of Side*

Extras

Crispy Confit Potato , Bernaise (gf)	16
Broccolini , Charred, Almond Cream, Toasted Almonds (gf) (df)	16
Cauliflower , Gratin, Gruyere (gf)	16
Gem Cos , Pangratatto, Pancetta, Vinaigrette (gfo)	14
French Fries , Truffle salt, Tarragon Mayonnaise	13

Lobster Fricassee	65
Gnocchi, Artichokes, Leeks and Herbs	
Duck Breast	60
Dry Aged, Rillettes, Foie Gras, Quince, Crème de Cassis (gf)	
Chèvre Agnoloti	50
Thyme, Charred Onion, Asparagus, Truffle (v)	
Market Fish du Jour	MP
Clam, Potato, Chowder, Sea Herbs (gf)	
Steak Au poivre	65
Tenderloin Wagyu MB 9+, Cavolo Nero, Cognac	
Confit Potato (dfo) (gf)	
Sirloin steak	55
MB 6+, Café de Paris butter, Bordelaise Sauce	
Watercress Salad (gf)	
+ Foie Gras	19
Crispy Confit Potato, Bernaise (gf)	16
Broccolini, Charred, Almond Cream, Toasted Almonds (gf) (df).	16
Cauliflower, Gratin, Gruyere (gf)	16
Gem Cos, Pangratatto, Pancetta, Vinaigrette (gfo)	14
French Fries, Truffle salt, Tarragon Mayonnaise	13