

Le Banquet \$68

Mushroom tarte
Confit duck croquettes
Country pork terrine

—

Apple cucumber salad
Crispy skin chicken
Steak frites
Green leaf salad

—

Tarte tatin
Passionfruit sorbet

Le Grand Banquet \$88

Heritage Rock oysters
Mushroom tarte
Tuna tartare
Chicken liver parfait

—

Scampi omelette
Bitter leaves
Leaf salad

—

Market fish
Crispy skin chicken
Steak frites
Steamed broccolini

—

Tarte tatin
Passionfruit sorbet

Per person.
For the whole table.
Min 3 people

Now taking group bookings
of up to 40!

APÉRITIF COCKTAILS

Chamomile + Honey Kir Royal	15
Corpse Reviver No. 2	15
Rhubarb + Sherry Collins	15
Classic Negroni	15

CHAMPAGNE

Andre Jacquart blanc de blancs	25
South Coast Rock oysters mignonette 6/12	27 / 52
10g Caviar de Neuvic buckwheat blinis creme fraîche	75

Mushroom tarte pecorino	18
Tuna tartare chickpea pancake cured egg yolk	24
Cantal cheese soufflé twice baked	24
Confit duck croquettes blood plum endive mustard	25
Chicken liver parfait sweet sour jelly	22
Country pork terrine pickles	23
Beef tartare condiments dark malt cracker	24 / 36
Spanner crab raviolo roast tomato bisque	26 / 48
Scampi omelette garden peas snow pea tendrils	31
Toulouse sausages paris mash lyonnaise onions	29
Baby eggplant tomato kasundi sweet corn polenta	24
Market fish pencil leeks cockles karkalla	MP
Crisp skin chicken kohlrabi black garlic sunflower jus	38
Steak frites cafe de paris	39

Cucumber salad white peas yogurt mint	15
Bitter leaf salad spiced pear candied walnut	15
Leaf salad fresh herbs	9

Steamed broccolini mint olive oil	12
Fried new potatoes rosemary salt	12
Roast zucchini confit lemon herbs	12
French fries	9

We use local and sustainable producers wherever possible and are proud to work with the the following suppliers:

South Coast Oyster Company. Greenslade Chicken. Gooralie Pork.
Richard Gunner Fine Meats. Rosedale Ruby Beef.
Cooks Co-Op Fresh Produce. Romeo's Fine Food