

Le Banquet \$68

Pissaladiere
Confit duck croquettes
Country pork terrine

—
Nashi pear salad
Galantine of chicken
Steak frites
Green leaf salad

—
Chocolate caramel
Almond & orange

Le Grand Banquet \$88

Heritage Rock oysters
Pissaladiere
Tuna tartare
Chicken liver parfait

—
Scampi omelette
Nashi pear salad
Leaf salad

—
Market fish
Galantine of chicken
Steak frites
Steamed broccolini

—
Chocolate caramel
Almond & orange

Per person.
For the whole table.
Min 3 people

APÉRITIF COCKTAILS

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

CHAMPAGNE

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

French onion soup Gruyere crouton	17
Pissaladiere onion anchovy black olive	16
Tuna tartare chickpea pancake cured egg yolk	24
Comte cheese soufflé twice baked	24
Confit duck croquettes rhubarb endive mustard	25
Chicken liver parfait sweet sour jelly green peppercorns	22
Country pork terrine pickles	23
Beef tartare condiments dark malt cracker	24 / 36
Scampi omelette garden peas snow pea tendrils	31
Toulouse sausages Paris mash Lyonnaise onions	29
Mushroom barigoule panisse parsnip black garlic	26
Market fish en papillote miso butter daikon sea grapes	MP
Galantine of chicken chestnut puree brussel sprouts	38
Braised beef cheek Parisian gnocchi baby turnips	37
Steak frites cafe de paris	39

Nashi pear chicory celery hazelnuts	15
Leaf salad fresh herbs	9

Steamed broccolini mint olive oil	12
Fried new potatoes rosemary salt	12
Salt baked pumpkin almond cream savoury granola	15
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

The Salon is now available for group bookings of up to 40!