

## Le Banquet \$68

Pissaladiere  
Brandade fritter  
Country pork terrine

—  
Nashi pear salad  
Confit chicken  
Steak frites  
Green leaf salad

—  
Apple tarte tatin  
Banana parfait

## Le Grand Banquet \$88

Heritage Rock oysters  
Pissaladiere  
Tuna tartare  
Chicken liver parfait

—  
Spanner crab omelette  
Nashi pear salad  
Leaf salad

—  
Market fish  
Confit chicken  
Steak frites  
Steamed broccolini

—  
Apple tarte tatin  
Banana parfait

Per person.  
For the whole table.  
Min 3 people

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

## APÉRITIF COCKTAILS

Chamomile + Honey Kir Royal	16
Corpse Reviver No. 2	16
Classic Negroni	16

## CHAMPAGNE

Andre Jacquart blanc de blancs	25
Grain Organic Bakery bread house whipped butter	2pp
South Coast Rock oysters mignonette 6/12	27 / 52

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
Brandade fritter pil pil fennel	25
Chicken liver parfait sweet sour jelly green peppercorns	22
Country pork terrine pickles	23
Beef tartare condiments dark malt cracker	24 / 36
Spanner crab omelette zucchini flowers	32
Toulouse sausages Paris mash Lyonnaise onions	29
Mushroom barigoule panisse parsnip black garlic	26
Market fish en papillote miso butter daikon sea grapes	MP
Duck leg ragout black olive Parisian gnocchi	35
Confit chicken eggplant pickled grapes saltbush	38
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
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