

Degustation Menu

Roast Moreton Bay bug tail, sweet corn purée, kohlrabi
& buckwheat

2013 Mader Pinot Blanc, Alsace, France

Crisp skin pork belly, creamed celeriac, red wine pear
& pistachio

2014 Bouchard Rosé, Burgundy, France

Roast duck breast, mushroom duxelle, cauliflower purée,
Savoy cabbage & braised lentils

2014 Marrenon Les Grains Syrah, Rhône, France

Slow cooked wagyu rump, pumpkin purée, dauphinoise potato,
wilted greens & roast cipolinni onion

2013 Clos La Coutale Malbec, Cahors, France

Pear tarte tatin & vanilla bean ice cream

*2010 Château Monbazillac, Bordeaux,
France*

\$90 food only

\$130 food with matching wines

Hors d'oeuvre

Freshly shucked Pacific oysters with a ponzu sauce	16.50	32.00
Foie gras, brioche & port jelly		29.50
Roast snails in the shells with garlic butter & brioche crumbs		18.50

Entrées

Soup of the day		15.50
Twice baked Roqueforte & spinach soufflé		18.50
Grilled garlic Queensland jumbo tiger prawns		8 each
Roast Moreton Bay bug tail, sweet corn purée, kohlrabi & buckwheat		20.50
Bouillabaisse		22.00
Duck confit, chicken liver parfait, brioche toast, hazelnuts & citrus caramel		20.50
Crisp skin pork belly, creamed celeriac, red wine pear & pistachio		20.50

Mains

Market fresh fish, tomato & buffalo mozzarella arancini, smoked tomato mousse & sherry vinegar	38.50
Bouillabaisse	38.50
Roast duck breast, mushroom duxelle, cauliflower purée, Savoy cabbage & braised lentils	38.50
Cassoulet. A classical French dish of white bean, tomato, duck confit, pork sausage & speck	38.00
Glazed pork neck, parsnip purée, roast pumpkin & zucchini fritters	38.00
Coffee braised beef short rib, creamed potato & honey carrots	34.00
Slow cooked wagyu rump, dauphinoise potato, wilted greens, roast Cipollini onion & Béarnaise sauce	38.50
add foie gras	15.00

Chateaubriand for two	80.00
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Dishes are accompanied with Lyonnaise potatoes,
glazed carrots & steamed green beans

Accompaniments

10.00

Green salad, honey mustard vinaigrette & herbs
Cauliflower gratin
Pommes frites
Steamed green beans & toasted almonds
Roast spiced Dutch carrots, honey & labneh

Desserts

Piña colada soufflé, rum & coconut ice cream	17.50
Vanilla crème brulée with blood orange & Campari jelly, biscotti	15.50
Hot chocolate fondant, banana sorbet, honeycomb, candied walnuts & butterscotch	15.50
Blueberry crêpe, crème fraîche, citrus caramel & cinnamon ice cream	15.50
Pear tarte tatin & vanilla bean ice cream	15.00
Milk chocolate mousse, macadamia nuts & berries	12.00
Classic crème caramel, rum tipsy muscatels, pine nut Florentine	12.00

Cheese

One \$13 / two \$17 / three cheese \$21

Ask your waiter about today's cheese selection

Cheeses are served with seasonal accompaniments

Dessert Wines

2013	Château Monbazillac	Bordeaux, France	11	50
2007	Beames de Venise	Bordeaux, France	13	55
2012	Woodstock	McLaren Vale, SA		42
2007	Mistletoe	Hunter Valley, NSW		65