

Pacific oyster from Coffin Bay - Raw, shucked to order, served with Champagne granita	5 each
Oysters à la nage, vegetable brunoise	15

Entree	
Rosemary panisse, roast cauliflower, leeks and Comté custard	20
Potato and smoked eel veloute, croutons, creme fraiche and chives	22
Black Angus steak tartare, celeriac and mustard bavarois, pommes frites	21
Chicken liver parfait, spiced fig and port chutney, toasted brioche	20
Fricassee of shellfish with garlic and herbs, parsley linguine, crispy capers	25

Mains	
Braised pork belly, garlic mash potato, charred broccoli, apple and almond	38
Seared swordfish, roast Brussels sprouts, kale, walnut and saltbush pesto	39
Mushroom and chestnut risotto, poached egg, parmesan and tarragon	35
Crisp breast and confit leg of duck, Sarladaises potatoes, spiced lentils	40
Steak du jour, french fries, cos, sauce au poivre	48

Sides	
Cos salad, parmesan dressing, crispy breadcrumbs	10
Roast pumpkin and parmesan, pumpkin seed praline	12
French fries, aioli	9

Cheese	
1 cheese	14
3 cheeses	28

Le Dauphin Double Crème	soft, luscious cow's milk brie
Marcel Petite Comté	nutty, semi hard cow's milk
Papillon Roquefort	strong, fruity ewe's milk blue

Dessert	
Raspberry and white chocolate soufflé, coconut sorbet	16
Vanilla crème brûlée, apple sorbet, croissant crumble	15
Salted caramel cheesecake, buttered popcorn ice cream	15
Le grand choux, lemon creme diplomat, chocolate sauce	15



Lunch Special

[see blackboard]

2 courses and a glass of wine \$49 per person

Tasting menu

\$80 pp

Chicken liver pate, toasted brioche
Rosemary panisse, aioli, chives

Oysters à la nage, vegetable brunoise

Fricassee of shellfish with garlic and herbs,
parsley linguine, crispy capers

Crisp breast and confit leg of duck, Sarladaises
potatoes, spiced lentils

Le grand choux, lemon creme diplomat,
chocolate sauce

Salted caramel cheesecake, buttered popcorn



Menu

