



To share

Selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, fig preserve

Yellowtail Kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil

Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, pappardelle

House-made fromage blanc, asparagus, pickled orange dressing, date, hazelnut (vego)

Mains

Potato gnocchi, house-made ricotta, pickled pear, radicchio, candied walnut (vego)

Snapper, bacon broth, peas, sliced agria, pickled onion

Steamed Moki, roasted fennel, grapefruit butter

Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette

Rosemary roasted potatoes

for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream

Chocolate mousse, poached pear, milk sorbet, breton butter biscuit

Cheese

Ripened cheese to share