



### *To begin*

Marinated olives  
House-baked baguette, cultured butter  
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)  
Smoked Warehouse rillettes, pickled radish, sourdough crostini

### *Mains*

Potato gnocchi, house-made ricotta, pickled pear, radicchio, candied walnut (vego)  
Steamed Moki, roasted fennel, grapefruit butter  
Brined & seared octopus, cabbage, almond cream, crispy rice, black bean dressing  
Snapper, bacon broth, peas, sliced agria, pickled onion  
Beef fillet, Café de Paris butter, fries

Warm roast beetroot & lentil salad, spiced yoghurt, mint  
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  
Bush honey panna cotta, rhubarb, almonds

### *Cheese*

### *Tea and coffee*