



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)
Steamed Moki, roasted fennel, grapefruit butter
Snapper, bacon broth, peas, sliced agria, pickled onion
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
St Agur, candied carrot preserve