



To share

Marinated olives
House-baked baguette, cultured butter
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, roast beetroot, rhubarb, hazelnut cracker, sea salt (vego)
Smoked Moki rillettes, pickled radish, sourdough crostini

Mains

Potato gnocchi, roast shallot, cauliflower purée, white pickle, leeks, Cantal (vego)
Steamed Warehou, roasted celeriac, kale, celeriac velouté, fresh pear
Moki, brussels, fried sourdough, mushrooms, chicken gravy
Brined & Seared octopus, cabbage, almond cream, crispy rice, spicy black bean dressing
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
Duck fat roasted potatoes
Roasted broccoli, spiced yoghurt, seeds

for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, mulled pear, milk sorbet, breton butter biscuit
Lemon & almond cake, rhubarb, verbena cream

Cheese

Tea and coffee