



## *To share*

A 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, pumpkin, seedy buckwheat, rocket, chilli oil (vego)

## *Mains*

Steamed Moki, celeriac gratin, kale, garlic velouté  
Snapper, saffron braised fennel, white bean, button mushroom  
Potato gnocchi, sweet & sour cabbage, onion, hazelnuts, goat's cheese (vego)  
Beef fillet, Café de Paris butter, fries  
  
Mixed leaf salad, celery seed vinaigrette  
Roasted agria, cabbage, mustard crème fraiche  
*for the table*

## *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream  
Chocolate mousse, poached pear, milk sorbet, breton butter biscuit  
Espresso Martini

## *Cheese*

Ripened cheese to share