



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
Smoked Warehou rillettes, pickled radish, sourdough crostini
Butternut, house-made fromage blanc, seedy buckwheat, rocket, chilli oil (vego)

Mains

Snapper, salt-baked celeriac, seared kale, shaved lardo
Potato gnocchi, crispy Brussels, cauliflower, white pickle, Salers (vego)
Steamed Blue Warehou, sunchokes, braised sunflower seeds, lemon butter
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
Warm roast beetroot & lentil salad, spiced yoghurt, mint
New potatoes, confit garlic butter, rosemary salt, parsley
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, roasted plum, milk sorbet, breton butter biscuit
Bush honey panna cotta, roasted rhubarb, almonds

Cheese

Tea and coffee