



To share

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

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
Warm roast beetroot & lentil salad, spiced yoghurt, mint

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, poached pear, milk sorbet, breton butter biscuit
Bush honey panna cotta, rhubarb, almonds
Espresso Martini

Cheese

Ripened cheese to share

Tea or coffee