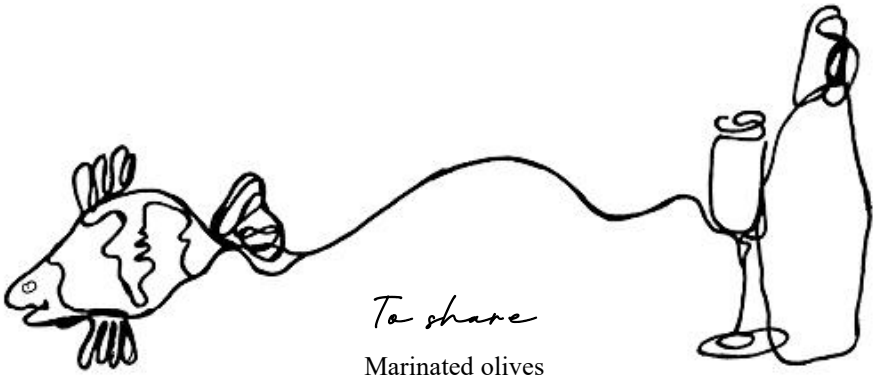

To share

Marinated olives
House-baked baguette, cultured butter
A selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, fig preserve
-or-
Moki ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
-or-
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, pappardelle
-or-
House-made fromage blanc, pumpkin, seedy buckwheat, rocket, chilli oil (vego)
-or-
Smoked Moki rillettes, pickled radish, sourdough crostini

Mains

Steamed Moki, celeriac gratin, kale, garlic velouté
-or-
John Dory, saffron braised fennel, white bean, button mushroom
-or-
Potato gnocchi, sweet & sour cabbage, hazelnuts, goat's cheese, Brussels (vego)
-or-
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
for the table

Desserts

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

Cheese

Ripened cheese to share

Tea or coffee