



Entrées

Corn-fed duck liver pate, fig preserve
Trevally ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, pappardelle
White gazpacho, roasted grapes (vego)

Mains

Potato gnocchi, house-made ricotta, pickled pear, radicchio, candied walnut (vego)
Steamed Moki, salsa verde, broccoli, pearl barley, radish
Snapper, bacon broth, peas, sliced agria, pickled onion
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
Warm new potatoes, baby spinach, sherry vinaigrette
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, roast plum, milk sorbet, breton butter biscuit
St Agur, plum & apple preserve