



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 fraîche
for the table

Desserts

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