



Entrees

Goat's cheese, beetroot, poached pear, olive, toasted hazelnuts

Coquilles St-Jacques, Scallops gratinated with brioche crumb, celeriac remoulade

Crab roulade, cucumber, avocado, crème fraîche, yellow curry coconut emulsion

Confit Duck Sausage, lentils du puy, orange caramel, sauce soubise

Beef Tartare, cornichons, capers, shallots, egg, parsley, truffle vinaigrette

Mains

Pan Fried **Gold Band Snapper**, mussels, fennel, charred leek, bouillabaisse jus

Slow Cooked Pork, rhubarb and apple marmalade, braised cabbage, charred onion, anise jus

Roast **Duck Breast**, polenta croutons, almonds, carrot ginger puree, mandarin sauce

Yeringberg Lamb, sauteed Swiss chard, pumpkin, dehydrated grapes, tomato compote, Madeira glaze

Chargrilled Black Angus Prime Cut, beef and potato croquette, sauteed mushrooms, red wine shallots

Pan Fried **Gnocchi Parisienne**, roast cauliflower, kale, peas, pine nuts, carrot sage butter

Sides \$9.5

'Pomme a la Sarladaise' Potatoes and garlic cooked in duck fat

Waldorf Salad, apple, celery, walnuts, raisins, lettuce, mustard dressing

Charred **Broccoli**, chilli, toasted almond flakes, feta cheese, balsamic glaze

Pomme Frites

Desserts

Poached Apple frangipane, cream cheese icing, maple, almonds, rum and raisins, cinnamon ice cream

Mixed **Berry Bombe**, berry sorbet, meringue, macerated berries, Grand Marnier

Orange Chiboust (French Orange Meringue) toasted marshmallow, passion fruit sorbet

Dark Chocolate Marquis, salted caramel, caramelized popcorn, iced nougat

2 COURSES \$59 per person

3 COURSES \$69 per person

NO SPLIT BILLS ON WEEKENDS