

START

House baked bread for two, cultured French butter, smoked salt	8
Half dozen Sydney rock oysters, house made red wine vinegar mignonette	29

ENTREE

Duck liver parfait, pickles, onion jam, sourdough	19
Fig, buffalo mozzarella, radicchio, fennel, macadamia praline, basil	22
Roman style semolina gnocchi, roasted grapes, pickled mushrooms, pecorino, truffled honey	22
Pan seared scallops, green pea cream, apple & walnut dressing, puffed quinoa	24
Soupe du jour	22

MAIN

Prawn, linguini, spinach, chilli, garlic, butter	41
Pan roasted salmon, orange poached fennel, petit pois a la francaise, crab & caviar beurre blanc	42
Pan roasted market fish, warm farro salad, marbled vermouth sauce	45
Confit duck leg, duck neck lentils, orange braised whitlof	42
Lamb rump, eggplant, greens, salt-baked shallot, pickled mustard seed	43
Heritage pork cutlet, brussels sprouts ,guanciale, chesnuts, jus	41
Pan roasted spatchcock, pumpkin, local mushrooms, peas, sauce supreme	40

CHARGRILL

Our French steakhouse range is sourced from select and local producers and fed on a combination of grass and grain. All steaks are served with pommes anna, seasonal veg & your choice of sauce:

Green peppercorn, red wine jus, béarnaise, truffled mushroom, or café de Paris butter

180g eye fillet MB2+	41
250g eye fillet MB2+	45
300g scotch fillet MB5+	48
400g sirloin MB5+	55
600g rib eye MB5+	76

SIDES

Pomme frites	9
Mixed leaves, house dressing	9
Roasted pumpkin, feta, spiced pepitas	12
Glazed heirloom carrots	12
Pan fried seasonal greens, confit garlic oil	12