

START

House baked bread for two, cultured French butter, smoked salt 8

ENTRÉE

Half dozen Sydney rock oysters, house made red wine vinegar mignonette 29

House made salmon gravlax, creme fraiche, cucumber, beetroot, herb salad, rice crisp 31

Duck liver parfait, pickles, onion jam, sourdough 26

Buffalo ricotta dumplings, ratatouille Provençal, Manchego, gremolata 24

Pan seared scallops, green pea velouté, apple & walnut dressing, puffed quinoa 28

Harissa marinated grilled stone fruit, labneh, radish, fennel, radicchio, macadamia 27

Local mixed mushroom ceviche, citrus, cherry tomato, buckwheat cracker 26

MAIN

Prawn, linguine, spinach, chilli, garlic, butter 41

Pan roasted john dory, orange poached fennel, petit pois, crab & caviar beurre blanc 44

Pan roasted market fish, asparagus, confit nicola potato, sauce vierge 46

Confit duck, poached rhubarb, celeriac puree, puy lentils 42

Lamb rump, parsnip, olive, salt baked shallot, spring greens 43

Free range pork, pressed cheek, shoulder croquette, soubise, kipfler, mache, cider jus 43

Spatchcock, saffron & cauliflower puree, charred leek, radicchio, raisin jus, pomegranate 42

Pan roasted cauliflower steak, fregola, salsa verde, pine nuts, capers, raisins, preserved lemon 36

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 greens & your choice of sauce

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

180g eye fillet MB2+ 43

250g eye fillet MB2+ 48

300g scotch fillet MB5+ 52

400g sirloin MB5+ 55

600g rib eye MB2+ 85

SIDES

Pomme frites 12

Mixed leaves, house dressing 12

Asparagus, bernaise, pangrattato 15

Green beans, preserved lemon dressing 15

Heirloom tomato, buffalo mozzarella, basil, anchovy 18

Chargrilled cucumber salad, mint, sesame, chilli, red wine vinegar 16