

Menu dégustation du Chef \$140 pp

Matching Wines 75 mls \$70 pp

Premium Cellar wines by the glass, via Coravin 125 Mls available

Huitre nature (optional \$6)

Freshly shucked appellation Sydney rock oyster, red wine vinegar & échalote mignonette

Tartare de Veau (GF DF)

Veal tartare, anchovies, chargrilled raddichio, barbecued beetroot purée

La Seigneurie Côtes de Provence rosé

Crevettes grillées (GF DF)

Chargrilled Queensland prawns, tomato and espelette pepper espuma , preserved lemon & coriander

Schieferkopf Riesling Baden 2022

Poisson du jour (GF)

Pan-seared market fish, carrot & ginger purée, chargrilled Bok choy, Yuzu sauce

Chateau Maucoil blanc, organic, Côtes-du-Rhône-Villages 2021

Magret de canard (GF DF)

Roasted duck breast, glazed honey & cinnamon, braised endive, orange gel, duck jus

Fleurie Trenal Beaujolais 2022

Sorbet

Yellow peach and grapefruit granita

Soufflé aux fruits de la passion (GF,(DF optional)

Passion fruit soufflé, vanilla bean ice-cream

Chateau la Caussade St Croix du Mont 2020

****10% surcharge applies to all food and beverage on Sundays Menu \$154 pp Wines \$77 pp**

