

Mother's day 3 Course menu \$110 pp (Includes 10% Sunday surcharge)

Pour Commencer

Baguettine aux fines herbes \$10.50

Baguettine & herbed butter

Olives marinées 12

Marinated Australian olives

Huitres nature (DF GF) 6 each

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

Entrées

Soufflé au fromage (V,GF)

Warm twice-baked Gruyère soufflé, confit leek, Fourme d'Ambert creamy sauce

Coquilles St Jacques

Pan seared scallops, potato & jamon foam, King brown mushrooms

Steak tartare (GF DF) + Additional \$5

French Wagyu steak tartare, oyster mayonnaise, watercress & horseradish

Sashimi Bonito (GF DF)

Bonito sashimi, figs, orange , hazelnut & local honey

Plats (Mains)

Bourguignon de joues de Boeuf (GF)

12 hr slow cooked Wagyu beef cheeks, parsnip purée, braised baby carrots, parsley, jus de cuisson

Agneau du chef (DF)+ Additional \$15

Roasted lamb rack, mini yellow & red peppers smoked eggplant purée, rosemary jus

Poisson du jour (GF)

Pan-seared market fish, celeriac purée, South Australian mussels, shellfish sauce

Magret de canard aigre-doux (GF DF)

Pan seared sweet and sour duck breast, daikon, roast fig, balsamic jus

Sides optional \$12

Pommes frites

Truffled Potato chips

Steamed broccolini (GF DF)

Steamed broccolini, anchovies & lemon dressing, roasted almonds

Desserts

Mousse à la rhubarbe

Rhubarb & hibiscus mousse, pistachio craquelin, strawberry sorbet

Crème brûlée

Classic Vanilla crème brûlée, sablé breton

Crèmeux au chocolat

Milk chocolate crèmeux, roasted banana, flourless peanut biscuit, salted caramel ice-cream

Selection of 3 French cheeses (GF optional) \$32 pp

Apricot and fig chutney, poppy seed Lavosh, candied walnuts, dried muscatel

****10% surcharge applies to all food and beverage on Sundays**

