

Valentine's day \$98 pp*

Pour Commencer...

Oysters (Each)	\$6
Garlic & Herb baguettine	\$10
Rustiguette	\$4
Warm marinated olives	\$12

Entrée

Soufflé au fromage (V,GF)

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

King fish tartare (GF DF)

Hiramasa kingfish, grapefruit, hazelnut & Blue Mountains honey dressing, watercress

Crevettes grillées (GF DF) Additional \$15

Grilled marinated Queensland prawns, chermoula dressing

Lamb carpaccio(GF DF)

Lamb carpaccio, native pepper crust, black olive tapenade, sunflower seeds

Vegetarian option available on preorder

Spécialités françaises (Main)

Bourguignon de joues de Boeuf (GF)

12 hr slow cooked Wagyu beef cheeks, red wine, lardons & baby carrots, potato purée, button mushrooms, jus de cuisson

Poisson du jour (GF)

Pan-seared market fish, zucchini flower, crab mousse, saffron sauce

Magret de Canard (GF)

Crispy skin duck breast, confit beetroot, apple, smoked onion purée, balsamic jus

Filet de boeuf (GF) Additional \$25

Pan seared Tenderloin, radish, onion soubise horseradish jus

Side dishes

Pommes frites \$10

Potato chips with aioli

Légumes verts de saison (V GF DF) \$12

Steamed green beans, miso dressing, crispy shallots

Dessert

Crème brûlée

House-made Lavender crème brûlée, sablé breton

Crèmeux au chocolat

Weiss Gianduja crèmeux, confit tangelos, tonka beans ice cream

Parfait glacé (GF)

Parfait glacé, candied oranges, almond praline, salted caramel sauce

Profiterole à la fraise Additional \$5

Rose and strawberry profiterole, strawberry & lemon sorbet