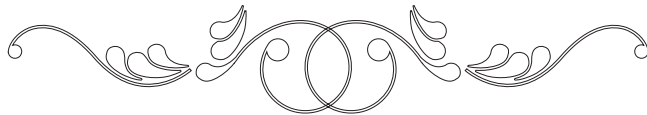




BISTRO • BAR • PATISSERIE



Entrée

Sydney rock oysters - Wapengo Lake, NSW,

Your choice of natural or champagne and oyster emulsion with tapioca and lemon ea. 4, ½ doz. 24, doz. 44

Beetroot

Baby beetroot roasted in hay, sour onions, goat cheese, radish. V 18

Pork

Smoked pork cheek, red cabbage, apple, turnips, mustard. 20

Beef tartare

Handcut tenderloin, pickled mushrooms, horseradish, charred onions, egg yolk. 22

Scampi

Sautéed, white celery purée, grapes, Marcona almonds, bottarga. 24

Main

Duck egg

Crispy duck egg, white asparagus, globe artichoke, confit potato, broccoli, black truffle vinaigrette. V 28

Chicken

Roasted hen breast with slow cooked wing, mushroom, leek, white polenta, cockscomb. 30

Snapper

Steamed with clams, fennel, red capsicum, roast scallop consommé. 36

Lamb

Parsley and quinoa crusted loin with braised neck, onion purée, artichokes, tomato and olive jus. 36

Quail

Roasted crown with a confit of the legs, celeriac, savoy cabbage, boudin noir, blackcurrant. 36

Beef

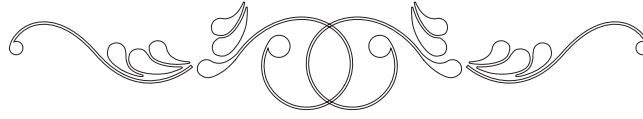
Grass fed Cape Grim tenderloin, croustillant of ox tongue, spinach purée, swiss chard, shallots. 38

Sides

Mixed leaf salad with verjus vinaigrette. 8

Roasted sweet potato, fourme d'ambert and rocket salad. 8

Potato purée. 10 *with Truffle* 13



Desserts

Crème brûlée

Rich egg custard, beurre noisette ice cream.

16

Valrhona Chocolate Onctueux

Yuzu, coriander & roast banana sorbet

16

Pineapple

Caramelised with coconut, meringue, toffee and passionfruit.

16

Assiette Mignardisé

Plate of petits fours and macarons.

20

Cafe Gourmand

3 macarons with your choice of coffee/tea.

12

Cheese

Choice of 3 cheeses and accompaniments.

22

Please see our display for today's cakes from the patisserie