



A Celebration of Coastal Dining

GARÇON, S'IL-VOUS-PLAÎT!

Taro crisps, raita, rosemary salt ^{GF, DF} 14

Bread selection, Pepe Saya butter, smoked salt ^V 7

Truffle & parmesan arancini, aioli ^V 14

Curry leaf hand-stretched roti, samosa stuffing, apricot chutney ^V 15

Sydney rock oysters: 2 natural, 2 Vietnamese nam jim, 2 Kilpatrick ^{GF, DF} 30

EATING IS SHARING

Smokey BBQ lamb ribs, beetroot purée, creamy Viet slaw ^{GF, DF} 24

Tuna ceviche, mango, avocado, wasabi aioli, fennel, beetroot crisps ^{GF, DF} 28

Seared scallops in the shell, velvety foam, apple salsa ^{GF (DF option)} 28

Eggplant involtini filled with Danish feta,
tomato salsa, pangrattato, harissa aioli ^V 24

Roasted Ras El Hanout cauliflower à la Muhammarrah,
pickled onion, herbs, pomegranate & tamarind dressing ^{GF DF, Vegan} 26

Three-cheese zucchini flowers, lemon ricotta,
roasted macadamia, truffle honey, Pico di Gallo 28

BUT WAIT. THERE IS MORE!

WA octopus, chorizo, potato, olive, chimichurri ^{GF, DF} 44

Squid ink spaghetti, mussels, prawns, chilli, garlic, n'duja ^{GF, DF} 42

Free-range grass-fed eye filet (200g),
grilled asparagus, purée de pommes de terre, roasted fennel, jus de Porto ^{GF} 48

Fish of the day, quinoa tabouleh, orange & leek sauce ^{GF (DF option)} 44

Free-range grass-fed rib-eye on the bone (500g),
roasted vegetables, Viet slaw, jus de Porto ^{GF (DF option)} 75

Crispy pork belly,
glazed radish, carrot purée, caramelised apple, apple cider jus ^{GF, DF} 42

Swiss brown mushroom orecchiette, garlic, cream, gremolata ^(Vegan, GF, DF options) 37

ON THE SIDE

Kipfler roast potatoes, rosemary, garlic ^{GF, DF} 14

Mustard leaf spinach, chili, garlic, lemon juice ^{GF, DF, Vegan} 15

Bursty tomato, burrata, basil, crispy ciabatta ^{GF, DF} 19

Rocket, parmesan, pear ^{GF, DF (Vegan option)} 15

THE FINALE

Double chocolate Oreo & passionfruit mousse, passionfruit sorbet, fruits ^{GF} 16

New York baked cheesecake, raspberry compote, fresh coconut, seasonal berries 16

Kulfi ice-cream à-la-Moghul, apple chutney, oats crumble 16

Cheese board & accompaniments to share 25

Indulge with a mouth-watering trio of liqueurs +15

Selection of sorbets & fresh fruits ^{GF, DF, Vegan} 16



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your next [private or corporate event](#) unique & unforgettable!
Credit card +1.75%. Public holidays +15%.