

Entrées

Appellation Oysters 6pcs 30

Australian sourced, natural Mignonette

Saint-Jacques / Scallop 29

Seared half shell Hervey Bay scallops, squid ink cauliflower purée, shaved bottarga

Char-grilled Prawns 28

Sustainably caught, roasted pumpkin, Café de Paris sauce

Confit Berkshire Pork Belly 23

Byron Bay, NSW, shaved fennel, asparagus, cider sauce

Wood Roasted Aubergine 19

Ten spices wood roasted eggplant, edamame, coconut yogurt

Kingfish Ceviche 32

Cured Hiramasa kingfish, coconut cream, chilli, caviar, coriander

Roasted Bone Marrow 21

Truffle butter, baguette

Stracciatella Cheese 19

Hand crafted by our local sources, roasted stone fruit, pistachio salsa

Tartare de Bœuf 29

Ultra-fresh premium hand-cut fillet, cornichons, capers, cured egg yolk

Assiette de Charcuterie 45

Premium cured meat platter, prosciutto, la Boqueria bresaola, mortadella and condiments

Plats de Résistance

Filet de Bœuf 58

Platinum eye-fillet steak, MBS 3+, 200g, pasture fed, SA, smoked celeriac purée, sugar peas, herb oil

New Yorker 65

Sirloin, MBS 3+, MSA graded, 350g, 300 days grain fed, SA, Paris mash, jus

Tomahawk 125

Rib-eye steak, MBS 4+, 1kg, pasture fed, Riverina Valley, chips, confit eschallots, seasonal salad

Slow Roasted Lamb Shoulder 65

King Island, TAS, roasted heirloom carrots, lamb jus, Chimichurri

Poisson du Jour 42

Catch of the day, seasonal greens, lemon beurre blanc sauce

Ratatouille Vol-au-vent 36

Roasted market vegetables, rich tomato sauce, mustard foam, cheese tuile

Smoked Duck Breast 42

Corn-fed duck breast, potato fondant, beetroots, raspberry jus

Extra Sauce 3

Peppercorn, creamy mushroom, café de Paris, master jus



Garnitures

Paris Mash 14

Pommes Frites 12
Rosemary salt

Duck Fat Potatoes 14

Mix Leaf Salad 13
Crushed walnut, aged balsamic vinegar

Char-grilled Broccolini 14
Shaved aged Padano, creamy Romesco

Desserts

Peach Soufflé 22
Raspberry sorbet
Baking - 15 minutes

Chocolate & Alto Extra Virgin Olive Oil 20
Chocolate sablé breton, olive oil ganache, basil, lime caramel sauce

Apple Tarte Fine 22
Calvados caramel sauce, vanilla bean ice cream

Coconut, Chocolate and Raspberry Dome 20
Raspberry coulis

Artisan Cheese 32
Two cheeses, baguette, assortment of nuts

*Should you have any dietary requirements or allergies please let your server know.
While the utmost efforts are taken to accommodate your needs, we cannot guarantee a completely allergy-free dining experience.*

