

déjeuner

house baked breads with truffle butter	9
huitres naturelles oysters natural, spiced champagne mignonette	5.50 ea
olives à la provençale warm marinated olives, sourdough *	10
pétoncles scallops, kaffir lime, karkalla, roe *	23
crevettes entières rôties à l'ail king prawns, garlic, parsley, lemon (gf)	25
salade de tomates buffalo mozzarella, basil, capsicum (v/gf)	22
salade lyonnaise frisee, smoked speck, poached egg *	21
soupe a l'oignon french onion soup *	20
slider de bœuf wagyu truffle mushroom relish, bacon and onion jam	7 ea
steak frites 250g rump cap mbs 3+, truffle butter, fries, nasturtium salad *	48
bouillabaisse de poisson du marché market fish, fennel, saffron, tomato (gf)	36

dessert

tarte tatin aux poires et noix pear and walnut, vanilla and hennessy ice cream	20
crème brûlée peanut, strawberry, sable	18
petit gâteau cake of the day	12