



LE SALON ROUGE

CHEF LINDSAY'S CURATIONS

1/2 DOZEN NATURAL OYSTERS 36

Pink shallot & Champagne vinegar, fresh lemon * variety subject to harvest *

SLOW COOKED LUMINA LAMB CROQUETTES 18

Whipped feta, beetroot relish

PANKO CRUMBED EGG 12

Bacon jam, aioli

MARKET FISH CEVICHE 18

Lime, chilli, herbs, tostadas

PEAR & ARUGULA SALAD 16

Blue cheese, balsamic dressing, candied walnuts

SALT & PEPPERED REMARKABLE MUSHROOMS 18

Black garlic emulsion, salsa verde, parmesan crisp

FROMAGE PLATE 28

A taste of 3 local cheeses, falwasser crackers, relish, pickles

CHARCUTERIE PLATE 32

A taste of 3 local cured meats, falwasser crackers, relish, pickles

FRENCH FRIES 12

Sea salt, aioli, real ketchup