

— OYSTERS —

LEMON & SHALLOT VINEGAR  
PROVIDED BY SIGNATURE OYSTERS  
1/2 DOZEN — 22 / DOZEN — 38

— CHARCUTERIE —

ASSIETTE DE CHARCUTERIE  
2 for 40 | 4 for 72

Jamón Serrano, guanciale, salumi,  
crispy pig ears, duck liver parfait, pickles

JAMÓN IBÉRICO CEBO — 22

24 month aged Jamón ibérico cebo,  
goat's curd, tomato confit, dry black olives

CHICKEN LIVER PARFAIT — 20

Pickled grapes, Cognac prunes,  
toasted brioche

PRESSED PORK CONFIT — 21

Pig cheek & ham hock terrine, leek,  
homemade picallili, toasted sourdough

— ENTRÉES —

SOUP — 18

Traditional French onion, Gruyère cheese croutons

DUCK & MUSHROOM CONSOMMÉ, CONFIT  
DUCK RAVIOLI — 19

SALT-ROASTED HEIRLOOM BEETROOT  
SALAD — 20

Stracciatella, hazelnuts, pomegranate, basil oil

BEEF TARTARE — 20

Pickled onions, quail egg, house crackers, baguette

LIQOURICE-CURED SALMON CONFIT — 22

Avocado, beetroot

TUNA NIÇOISE — 23

Spiced yellow fin tuna, kipfler potatoes, soft quail egg,  
marinated anchovies, olives, tomatoes, green beans,  
basil oil

ESCARGOTS A LA BOURGUIGNONNE — 20

Cooked in garlic & herb butter

SLOW-COOKED DUCK EGG — 20

Pata negra Jamón, peas, leek, hazelnut crumbs

— PLATS PRINCIPAUX —

TWICE-BAKED GRUYÈRE CHEESE SOUFFLÉ — 29

Radichio & baby cos heart salad

BUTTERFLIED SAND WHITING — 35

Brioche crumbed & pan-fried, herb & almond butter,  
mixed leaves

WHOLE-ROASTED FLATHEAD TAIL — 35

Herb & almond butter, mixed leaves

PAN-FRIED SEMI-CURED SALMON — 36

Edamame and broad beans with  
ginger, lime & coconut emulsion

BOUILLABAISSÉ — 39

Mulloway, king prawn, squid, mussels,  
rouille, toasted sourdough

ROASTED LAMB LOIN & BELLY — 37

Curried pumpkin purée, labneh, herb gnocchi, jus

WAGYU BEEF BOURGUIGNON — 38

Slow-cooked Wagyu beef cheeks, parsnip purée,  
traditional garnish

CONFIT DUCK LEG — 36

Smoked pork belly, peas, baby gem lettuce, carrot Anna, jus

— TO SHARE —

WHOLE COWRA LAMB SHOULDER  
"PÉRIGOURDINE" — 75

Confit garlic, pomme purée, jus

CHÂTEAUBRIAND — 90

500g Black Angus eye fillet, pommes  
gaufrettes, confit shallots, mixed leaf salad  
with your choice of:

Green pepper sauce / red wine jus  
Café de Paris / béarnaise

— GRILL —

Served with pommes frites, mixed leaf salad and a choice of:  
Green pepper sauce / red wine jus  
Café de Paris / béarnaise

Shorthorn MS2+  
120+ day grain fed

Oakey Reserve Black Angus  
MS2+ 150+ day grain fed

SIRLOIN — 36  
250g

EYE FILLET — 42  
180g

SCOTCH FILLET — 38  
250g

ASK FOR SPECIALS

— SIDES —

9

POMMES  
FRITES

POMMES  
PUREÉ

KALE & HERB  
SALAD

Kale, radicchio,  
herbs, green beans,  
broccoli, toasted  
almonds, blood orange  
dressing, pumpkin  
seeds

CARROTS

Honey-glazed  
carrots, coriander  
seeds

BROCCOLINI

Grilled broccolini,  
garlic confit,  
almonds, cherry  
vinegar dressing

PUMPKIN &  
CAULIFLOWER

Roasted & curried  
pumpkin &  
cauliflower, seeds,  
tahini dressing

— DESSERTS —

BITTER CHOCOLATE FONDANT — 18

Pistachio & chocolate soil, beetroot ice cream

BITTER CHOCOLATE SOUFFLÉ — 18

Chocolate sauce, quince & yoghurt ice cream

CARDAMOM FLOATING ISLAND — 18

Poached pineapple

PISTACHIO & CRANBERRY  
VACHERIN GLACÉ — 18

Mulled Autumn fruit

BAKED APPLE CRUMBLE — 18

Cassonnade, rhubarb, muscat ice cream

— CHEESE —

CHEESE

1 for 12 | 2 for 16 | 3 for 20

Quince & lavosh

BLEU DE LAQUEUILLE

CREMEUX D'ARGENTAL

BREBIROUSSE D'ARGENTAL

BARBER'S CHEDDAR