

  
**Dinner a la carte**

Serving you from 5:30pm, last orders at 8pm

## Entrees

<b>Marinated olives</b> (V,GF,DF) .....	8.00
<b>House-made focaccia</b> , harissa butter (V) .....	9.00
<b>Oyster</b> , with champagne mignonette or passionfruit and chilli salsa (GF,DF) - minimum order 4 .....	4.90 ea
<b>Prawn toast</b> , prawns, ginger, chilli, sesame, sriracha, spring onions - minimum order 2 .....	8.50 ea
<b>Salmon tartare</b> , avocado, red onion, citrus, coriander, ponzu (DF,GFO) .....	26.00
<b>Fried squid</b> in cardamom and clove crumb, sweet and sour dressing (GF,DF) .....	25.00
<b>Octopus carpaccio</b> with romesco sauce, squid ink lemongrass mayonnaise, pickled fennel & fish pearls (GF,DF) .....	28.00
<b>Baked camembert</b> , rosemary infused honey, caramelized walnuts, rocket, toasted sourdough (V,GFO) .....	22.00
<b>Hand cut beef tartare</b> , on roasted bone marrow, truffle mayonnaise (DF,GFO) .....	28.00
<b>Pork rillettes croquettes</b> , with BBQ hollandaise sauce .....	24.00
<b>Chicken liver parfait</b> , onion jam, toasted brioche (GFO) .....	22.00
<b>Charcuterie board</b> , chicken liver parfait, pork terrine and rillettes, prosciutto, olives, onion jam, cornichons (GFO).....	38.00

## Mains

<b>Chargrilled Yamba prawns</b> , prawn bisque, savoury Caribbean prawn donuts, provencale tomato (GFO,DFO) .....	36.00
<b>Crispy skin barramundi</b> , leek and mustard fondue, beurre blanc and herb oil (GF) .....	37.00
<b>Salmon tataki</b> with purple cabbage, coriander, carrot, coconut and pomegranate salad <i>warm dish, served rare</i> (GF,DF) .....	37.00
<b>Crab spaghetti</b> , spanner crab, champagne beurre blanc, sun dried tomatoes, coriander and chilli (GFO) .....	38.00
<b>Miso glazed seared scallops</b> , cauliflower risotto, hazelnuts (GF,VO,DFO) .....	36.00
<b>Moules mariniere</b> , mussels cooked in a white wine and onion sauce, hand cut chips (GF) .....	34.00
<b>Orecchiette pasta</b> , with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V,GFO) .....	34.00
<b>Beef Bourguignon</b> , traditional French beef stew, with truffle mash (GF) .....	36.00
<b>Steak frites</b> , grilled beef tenderloin, hand cut chips, red wine jus or béarnaise sauce (GF,DF) .....	40.00
<b>Châteaubriand steak to share</b> , with two sides of your choice (GF) <i>Add roasted bone marrow +\$6</i> .....	79.00
<b>Seafood tasting plate to share</b> , ask your waiter .....	MP

## Sides

<b>Halloumi fries</b> , aioli and tomato sauce (V,GF) .....	12.00
<b>Rocket salad</b> , pear, parmesan, caramelized walnuts (V,GF) .....	10.00
<b>Roasted pumpkin</b> with maple and Moroccan spices, labneh and almonds (V,GF) .....	14.00
<b>Truffle mash</b> (V,GF) .....	12.00

Dietary Information: V - Vegetarian, VO - Vegetarian optional, DF – Dairy Free, DFO – Dairy Free optional, GF – Gluten Free, GFO – Gluten Free optional.  
 Our menus contain allergens and are prepared in a kitchen that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate our guests' dietary requirements, we cannot guarantee our food will be allergen free and the decision to consume a meal is the responsibility of the diner.  
 Card Fees: All card payments will incur a 1.9% surcharge. Public Holiday 15% surcharge. Weekends 10% surcharge. No Split Bills.

# Le Menu

3 courses & a glass of wine \$79pp

## Entree

**Chicken liver parfait**, onion jam, toasted brioche (GFO)

**Salmon tartare**, avocado, red onion, citrus, coriander, ponzu (DF,GFO)

**Baked camembert**, rosemary infused honey, caramelized walnuts, rocket, toasted sourdough (V,GFO)

**Fried squid** in cardamom and clove crumb, sweet and sour dressing (GF,DF)

## Main

**Orecchiette pasta**, with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V,GFO)

**Salmon tataki** with purple cabbage, coriander, carrot, coconut and pomegranate salad *warm dish, served rare* (GF,DF)

**Moules frites**, mussels cooked in a white wine and onion sauce, hand cut chips (GF)

**Beef Bourguignon**, traditional French beef stew, with truffle mash (GF)

## Dessert

**Crème brûlée**, traditional vanilla crème brûlée

**Chocolate mousse**, chocolate ganache, cookie crumble, raspberries (GFO)

**Fraise Melba**, vanilla ice cream, fresh strawberries, berry coulis, whipped cream and almonds (GF)

**Cookie Pie**, butterscotch sauce, vanilla ice cream

## Wine

The Yamba Bubble **Prosecco**, Murray Darling AUS

Frankie **Sauvignon Blanc**, South Australia AUS

Chemin des Sables **Rosé**, Mediterranee FR

Até Wines **Shiraz**, Victoria AUS

or soft drink