

Dinner a la carte

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

Entrees

Marinated olives (V,GF,DF)	8.90
House-made focaccia , harissa butter (V)	9.90
Oyster , with champagne mignonette or passionfruit and chilli salsa (GF,DF) - minimum order 4	4.90 ea
Prawn toast , prawns, ginger, chilli, sesame, sriracha, spring onions - minimum order 2	8.50 ea
Salmon tartare , avocado, red onion, citrus, coriander, ponzu (DF,GFO)	26.90
Yamba prawn stack , avocado, wasabi and lemongrass mayonnaise, cucumber, radish & fish pearls (GF,DF)	27.90
Fried squid in cardamom and clove crumb, sweet and sour dressing (GF,DF)	25.90
Baked camembert , rosemary infused honey, caramelized walnuts, rocket, toasted sourdough (V,GFO)	25.90
Hand cut beef tartare , on roasted bone marrow, truffle mayonnaise (DF,GFO)	28.90
Chicken liver parfait , onion jam, toasted brioche (GFO)	23.90
Charcuterie board , chicken liver parfait, pork terrine and rillettes, prosciutto, olives, onion jam, cornichons (GFO).....	38.90

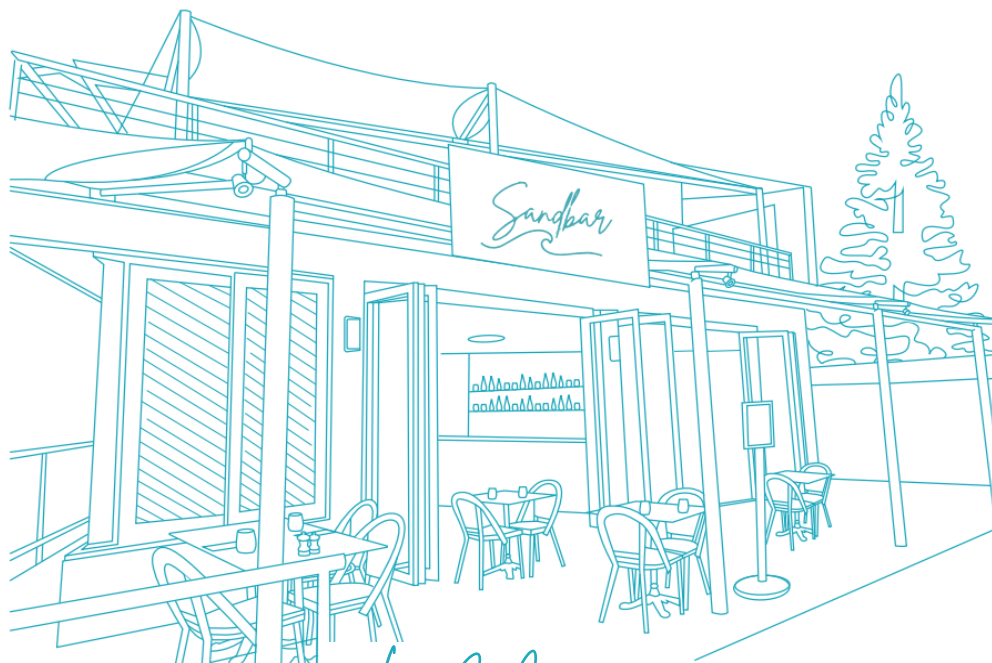
Mains

Chargrilled Yamba prawns , prawn bisque, savoury Caribbean prawn donuts, provencale tomato (GFO,DFO)	37.90
Crispy skin barramundi , leek fondue, beurre blanc, herb oil (GF)	38.90
Crab spaghetti , spanner crab, champagne beurre blanc, sun dried tomatoes, coriander and chilli (GFO)	38.90
Moules mariniere , mussels cooked in a white wine and onion sauce, chunky home made chips (GF)	36.90
Wild mushroom risotto , Parmesan cream, crispy kale (V,GF)	35.90
Beef Bourguignon , traditional French beef stew, with truffle mash (GF)	37.90
Steak frites , grilled beef tenderloin, chunky home made chips, red wine jus or béarnaise sauce (GF,DF)	40.90
Châteaubriand steak to share , with two sides of your choice (GF) <i>Add roasted bone marrow +\$6</i>	79.90
Fruits de Mer , seafood tasting plate for two	139.90

6 oysters, mini lobster rolls with sweet chilli mayonnaise, octopus carpaccio with romesco sauce,
mini bucket of Yamba prawns with cocktail sauce, tuna tataki with honey mustard vinaigrette,
house cured beetroot salmon gravlax with mini crêpes, crab salad with lemongrass mayonnaise & flying fish caviar

Sides

Halloumi fries , aioli and tomato sauce (V,GF)	13.90
Rocket salad , pear, parmesan, caramelized walnuts (V,GF)	11.90
Heirloom tomato salad , straciatella, black olives, pesto (V,GF)	14.90
Truffle mash (V,GF)	12.90



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

Wild mushroom risotto, Parmesan cream, crispy kale (V,GF)

Moules mariniere, mussels cooked in a white wine and onion sauce, chunky home made chips (GF)

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

Dessert

Crème brûlée, traditional vanilla crème brûlée (GF)

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

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

Cookie Pie, butterscotch sauce, vanilla ice cream

Wine

Frankie **Sauvignon Blanc**, South Australia AUS

Chemin des Sables **Rosé**, Mediterranee FR

Até Wines **Shiraz**, Victoria AUS

or soft drink

Allergen list: Please scan the QR code below to access the full list of allergen contained in our menu

