

August

Baguette & Salted Butter / 10

Warm Boomer Bay Oyster, Leeks & Champagne Sabayon (A) / 9ea

Whipped Mortadella Toast, Olasagasti Anchovy & Parmesan / 14ea

Lamb Croquette, Sheep's Yoghurt & Mint Jelly / 14ea

Pickled Fennel Fritti & Skordalia / 18

Fried Brussels Sprouts, Chestnuts, Currants & Nutmeg / 28

Stracciatella, Celeriac, Quince & Pecan Vinaigrette / 28

Albacore Tuna Almondine & Globe Artichoke (A) / 38

Trottolo Pasta & Duck Ragu alla Veneta / 46

Jerusalem Artichoke Risotto & Black Truffle / 48

Coq au Vin / 88

Sand Flounder, Mussels, Boiled Potatoes & Sauce Caviar (I) / 88

Roast Bangalow Sweet Pork, Turnips, Boudin Noir & Calvados Sauce / 95

House Salad / 18

Fennel & Potato Gratin / 20

French Fries / 15

Rum Baba & Crème Madame / 24

Brown Sugar Meringue, Rhubarb, Mascarpone & Pistachio Custard / 24

Warm Chocolate Cake & Chartreuse Gelato / 24

Ricciarelli & Almond Praline / 6ea

Set Menus 95 / 120 Per Head — Wine Pairing Available

Seafood Origin (A) Australian (I) Imported

10% Weekend Surcharge Applies