

# C'EST BON

RESTAURANT TERRASSE BAR CELLAR

## SNACKS

### APPELLATION OYSTERS RHUBARB MIGNONETTE

6 each | 34 half dozen | 62 dozen

### SWEETCORN MADELEINE | CORN BAVAROIS | CAVIAR

12 (2) | 16 (4)

### ZUCCHINI FLOWERS | SCALLOP FARCI | CARROT GASTRIQUE

15 (2)

### DUCKPARFAIT TARTS | BLACKBERRY

15 (2)

### MORETON BAY BUG ECLAIR

12

## BREAD

C'EST BON SOURDOUGH | CULTURED BUTTER - 12

FERMENTED POTATO BREAD | NOIX DE JAMBON - 14

## SMALL PLATES

### BBQ INTERCOSTAL SKEWERS- 20

fennel jam | celeriac mustard

### SPRING CAVATELLI - 23

nasturtium | pork cheek

### ASPARAGUS ROYALE - 24

duck egg | smoked crème | chervil

### QLD BEEF TARTARE - 24

soubise | basque piperade

### FRASER ISLE CRAB - 26

espelette | crab crackers



## **LARGE PLATES**

### **DRY-AGED QLD QUAIL – 40**

*truffle farci | black garlic*

### **ELGIN VALLEY ½ CHICKEN – 42**

*vadouvan | meyer lemon*

### **BBQ MACKEREL – 42**

*paprika velouté | cuttlefish*

### **WOLLEMI DUCK CONFIT LEG – 38 | ½ DUCK – 65**

*rapini | koji pumpkin*

### **VEAL WELLINGTON – 58**

*sauce au poivre*

### **QLD WAGYU 9+ 350G RIBEYE – 75**

*whely onions | tomatillo | bone marrow*

## **SIDES**

### **LOCAL OYSTER MUSHROOMS - 14**

*roasted cashew | curd*

### **EMMA'S LEEKS - 14**

*anchovies | verjus*

### **JERUSALEM ARTICHOKEs – 16**

*fermented mustard | saltbush*

### **SEBAGO POTATOES - 16**

*soured crème | koshu*

## **SOMETHING SWEET**

*Poire William | coconut | calamansi - 16*

*Chestnut Mont Blanc – finished tableside - 16*

*Choux Bombé Alaska - 18*

*flambé table side, please allow 15 minutes*

### **CHEESE SELECTION 3-28 | 5-36**

## **CHEF'S SHARED DINING MENU – 90PP**

**A MENU DERIVED OFF THE A LA CARTE MENU, DESIGNED TO SHARE AMONGST THE TABLE**

*1.65% card surcharge applies*