

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

SNACKS

APPELATION OYSTERS / SEAWEED MIGONETTE

6 each / 36 half dozen / 68 dozen

SPICED MADELEINE / CAULIFLOWER MORNAY

12 (2) / 16 (4)

OYSTER MUSHROOM BEIGNETS / OYSTER CRÈME

15 (2)

DUCK PARFAIT MACARON / BLACKCURRANT

15 (2)

QLD SPANNER CRAB CHOUX / APPLE / SMOKED CAVIAR

18 (2)

BREAD

FERMENTED POTATO BREAD / JAMBON – 12

HOUSE SMOKED BRIOCHE / FROMAGE FRAIS – 12

SMALL PLATES

CHICKPEA PANISSE – 18

kale verté / ossau-iraty

BBQ WAGYU CHEEK SKEWERS – 20

fennel jam / bois boudran

ESCARGOT ROCKERFELLER – 24 (6)

SPRING NETTLE CAVATELLI – 26

nasturtium / duck leg / comté

DIY VEAL TARTARE – 26

confit yolk / sauce verté / crullers

YELLOWFIN TUNA – 28

foie gras mousse / raspberry



LARGE PLATES

PORK JOWL – 42

corn custard | celeriac | brassica

BBQ BLUE MACKEREL – 46

sauce bonne femme | english spinach | chicory

MOUNT COTTON POUSSIN – 55

coq au vin blanc | local mushrooms | chestnut

DRY-AGED WOLLEMI DUCK CROWN - 65

quince | radicchio | oxalis

ICON F1 WAGYU STRIPLOIN MB9 300g – 72

tarragon | green peppercorn | sauce au poivre

SIDES

LEBANESE CUCUMBERS - 14

café de c'est bon | curd

FENNEL À LA BARIGOULE - 14

local stracciatella | pumpkin seed

SALT BAKED CARROTS – 14

saffron rouille | carrot noisette

SOMETHING SWEET

Autumn chestnut financiers (2) - 12

Persimmon | honeycomb | cashew - 14

Bitter chocolate | artichoke | buckwheat – 16

Add on 3g Kavari 'Kristal' Caviar- 10

CHEF'S SHARED DINING MENU – 90PP

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

FROMAGE MENU AVAILABLE UPON REQUEST

1.65% card surcharge applies