

C'EST BON

À La Carte....

Pumpkin Brioche Herbs Butter	12
Duck Bay Oysters Champagne Mignonette (A)	6 34 62
Duck Parfait Sherry Duck Fat Gaufrette	15 (2)
Roast Chicken Sablé Smoked Eel Beetroot (A)	12 (2)
Spiced Madeleine Comté Custard	12 (2) 16 (4)
Rockefeller Escargot Vol Au Vent Mushroom Farcie	15 (2)
Qld Spanner Crab Choux Persimmon Caviar (A)	18 (2)

Chickpea Panisse Kale Verte Comté	20
Fromage Beignet Leek Velouté Leek Jam	24
Parisienne Gnocchi Confit Duck XO	26
Blue Mackerel Green Apple Pickled Fennel (A)	26
Poached Lemon Sole Chicory Carrot Gastrique (I)	40
Rose Veal Chestnut Mushroom Sauce Royale	46
500g Phoenix T-bone ½ Tartare ½ Striploin Beef Tendon	80

King Edward Hasselback Potato Brown Butter	14
Beetroot Pomelo Honey	16
Artichoke Tarte Tatin Garlic Crème	16

Wimmera Gold Duck Crown Radicchio I Burnt Apple 85

SERVES 2-3

A simple French Classic is one of the best ways of bringing people together.



Financiers Hazelnut Praliné	12 (2)
Autumn Quince Poached Meringue Elderflower Anglaise	16
Sticky Date Madeleine Smoked Cardamom Caramel	16
Tableside Citrus Suzette Flambé (Please allow 15min to prepare)	20

Seafood Origin: (A) - Australian | (I) - Imported

Available Thursday, Friday, Saturday & every second Tuesday; 5:00pm – 8:00pm
Menus are sample only and subject to change based on seasonality and availability of produce.