

Shared Menu – 90pp

Duck Parfait | Sherry | Duck Fat Gaufrette
Roast Chicken Sablé | Smoked Eel | Beetroot (A)

Pumpkin Brioche | Herb Butter

Blue Mackerel | Green Apple | Pickled Fennel (A)
Chickpea Panisse | Kale Verte | Comté

Rose Veal | Chestnut Mushroom | Sauce Royale
Poached Lemon Sole | Chicory | Carrot Gastrique (I)

Hasselback Potato | Brown Butter
Beetroot | Pomelo | Honey

Financier | Hazelnut Praliné

Upgrade

Rose Veal to Shortloin Wagyu - \$25pp
(Whole table only)

Add Ons

Duck Bay Oysters | Champagne Mignonette (A) 6 – 38 | 12 – 65

Tableside Citrus Flambe Suzette - 20
(Please allow 15 minutes)

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

Dinner: Tuesday – Saturday; from 5:00pm

Every second Tuesday from now until end of June is L' entrecote Jazz set menu

Menus are sample only and subject to change based on seasonality and availability of produce