

# C'EST BON

RESTAURANT TERRASSE BAR CELLAR

## SNACKS

**APPELLATION OYSTERS | HONEYDEW MIGNONETTE**  
4.50 each | 25 half dozen | 48 dozen

**POTATO & RYE BLINI | SALMON CAVIAR - 16**

**DUCK ECLAIRS | PRUNE | COGNAC - 12 (2)**

**ZUCCHINI FLOWERS | TRUFFLE | OSSAU-IRATY - 12 (2)**

**SPRING PEA | ELDERFLOWER | FROMAGE TART - 12 (2)**

## BREAD

**BRIOCHE | SMOKED CULTURED BUTTER - 8.5**

**SOURDOUGH WAFFLE - 8**

## SMALL PLATES

**SWEETCORN BRULEE - 23**  
scampi | buckwheat | saltbush

**FRASER ISLAND CRAB - 24**  
bottarga | espelette | cruller

**BBQ OCTOPUS - 19**  
tomato | potato | herbs

**RABBIT RILLETES - 19**  
grape mustard | radish | dill pickles

**ANGUS TARTARE - 23**  
cracker | tendon | cured yolk



## **LARGE PLATES**

### **PARISIENNE GNOCCHI - 24**

*cauliflower | raclette | cashew*

### **MARKET FISH EN PAPILLOTE – 42**

*mouclade | caviar | lemon*

### **SPRING LAMB - 32**

*black garlic | broad leaf | coriander*

### **QLD QUAIL – 28**

*à l'orange | white bean | witlof*

### **SCHULTZ PORK – 32**

*carrot | mustard | caraway*

### **CHATEAUBRIAND 500g – 95**

*Westholme wagyu | béarnaise | marrow*

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

## **CHEF'S SELECTED DINING MENU - 85**

**MENU DESIGNED TO SHARE**

## **SIDES**

### **BABY GEM - 13**

*pistachio | lettuce | herbs*

### **ARTICHOKE - 13**

*saltbush | vinegar | beer onion*

### **HEIRLOOM BEETROOT - 13**

*amaranth | liquorice | sunflower*

## **SOMETHING SWEET**

*Crème caramel | cumquat | almond - 14*

*Blood orange | champagne | finger lime - 14*

*Mandarin | black sesame | fromage blanc - 14*

*Lavender | brown butter | madeleine – 8*

**1.65% Credit card surcharge applies**