

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

ASPARAGUS - 13

chicken | rye | lardo

ARTICHOKE - 13

saltbush | vinegar | beer onion

HEIRLOOM BEETROOT - 13

amaranth | liquorice | sunflower

SOMETHING SWEET

Crème caramel | nectarine | 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