

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

RABBIT RILLETES – 19

grape mustard | radish | dill pickles

ANGUS TARTARE – 23

cracker | tendon | cured yolk

PARISIENNE GNOCCHI – 21

cauliflower | raclette | cashew

FRASER ISLAND CRAB - 24

bottarga | espelette | cruller



LARGE PLATES

MARKET FISH EN PAPILOTE – 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

SIDES

ARTICHOKE - 13

saltbush | vinegar | beer onion

HEIRLOOM BEETROOT - 13

amaranth | liquorice | sunflower

SOMETHING SWEET

Crème caramel | nectarine | almond - 14

Mandarin | black sesame | fromage blanc - 14

Lavender | brown butter | madeleine – 8

CHEESE SELECTION 3-28 | 5-36

CHEF'S SHARED DINING MENU – 85pp

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

1.65% Credit card surcharge applies