

# C'EST BON

RESTAURANT TERRASSE BAR CELLAR

## SNACKS

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

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

**HEIRLOOM TOMATO | MARJORAM | FROMAGE TART - 12 (2)**

**ZUCCHINI FLOWERS | TRUFFLE | COMTÉ- 12 (2)**

**LOBSTER | THERMIDOR | VOL-AU-VENT - 15 (2)**

**POTATO & RYE CRULLER | SALMON CAVIAR - 16 (4)**

## BREAD

**SOURDOUGH WAFFLE | BONE MARROW CRÈME - 8**  
**FRENCH ONION | GARLIC BRIOCHE - 8.50**

## SMALL PLATES

**PIGS HEAD AND PISTACHIO TERRINE - 20**  
grape mustard | prune | dill pickles

**PARISIENNE GNOCCHI - 21**  
piperade | olive | smoked crème

**ANGUS TARTARE - 24**  
espelette | tendon | cured yolk

**FRASER ISLAND CRAB - 24**  
brown butter | melon | radish

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

**MOOLOOLABA SWORDFISH - 26**  
rouille | seaweed | tarragon



## **LARGE PLATES**

### **QLD QUAIL – 28**

*café de paris | white bean | witlof*

### **SPRING LAMB - 32**

*black garlic | broad leaf | coriander*

### **SCHULTZ PORK – 32**

*carrot | mustard | caraway*

### **RAINBOW TROUT PAPILOTE – 40**

*mouclade | caviar | curry*

### **DRY AGED STRIPLOIN (400g)– 68**

*king brown | horseradish | peppercorn*

## **SIDES**

### **SPROUTING CAULIFLOWER - 13**

*almondine | mornay | brioche*

### **HEIRLOOM ZUCCHINI - 13**

*fromage | chilli | pepita*

### **WINTER BEETS -13**

*hazelnut | sherry | chervil*

## **SOMETHING SWEET**

*Crème caramel | quince | fromage blanc - 14*

*Apple tarte tartin | garnet plum | brown sugar - 14*

*Mont blanc | chestnut | vanilla | chocolate - 16*

*Earl grey | madeleines - 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**