

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

SNACKS

APPELLATION OYSTERS | KUMQUAT MIGNONETTE
4.50 each | 26 half dozen | 48 dozen

DUCK ECLAIRS | PLUM | COGNAC - 12 (2)

WINTER MUSHROOM BEIGNET | BLACK GARLIC - 12 (2)

ZUCCHINI FLOWERS | CASHEW | 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
artichoke | woodfire celeriac | fromage

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 AU VIN – 30

pine mushroom | lardo | allium

PRESSED SOVEREIGN LAMB - 32

sesame bearnaise | brassica | turnip

SCHULTZ PORK – 32

heirloom carrot | cassoulet | caraway

RAINBOW TROUT PAPILLOTE – 40

mouclade | caviar | curry

DRY AGED STRIPLOIN (400g)– 68

king brown | horseradish | peppercorn

SIDES

SPROUTING CAULIFLOWER - 13

almondine | mornay | brioche

HEIRLOOM ZUCCHINI - 13

Chilli | pepita | mint

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