

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

SNACKS

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

LOBSTER ÉCLAIRS | THERMIDOR | CAVIAR – 16 (2)

WINTER MUSHROOM BEIGNET | BLACK GARLIC – 12 (2)

ZUCCHINI FLOWERS | CASHEW | COMTÉ– 12 (2)

DUCK PARFAIT | RHUBARB | MALT TARTLET – 15 (2)

POTATO & RYE CRULLER | SALTED COD BRANDADE – 18 (6)

BREAD

FRENCH ONION | GARLIC BRIOCHE – 8.50
SOURDOUGH CRUMPET | GRIBICHE | SMOKED CRÈME - 10

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
twice baked soufflé | nasturtium velouté

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

2GR WAGYU 9+ T-BONE (1KG)– 200

house-made condiments

SIDES

MUMS SPROUTS - 13

almondine | charcuterie | marjoram

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

Wattleseed | 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