

# C'EST BON

RESTAURANT TERRASSE BAR CELLAR

## SNACKS

### APPELLATION OYSTERS RHUBARB MIGNONETTE

6 each | 34 half dozen | 62 dozen

### SWEETCORN MADELEINE | CORN BAVAROIS | CAVIAR

12 (2) | 16 (4)

### ZUCCHINI FLOWERS | SPANNER BRANDADE | VADOUVAN

15 (2)

### MUSHROOM TOAST | COMTE CHEESE CUSTARD | COGNAC

14 (2)

### DUCK PARFAIT TARTS | BLOOD PLUM

15 (2)

## BREAD

### FERMENTED POTATO BREAD | ROASTED GARLIC CREME – 10

add on escargot duxelles - 4

## SMALL PLATES

### BBQ OX TOUNGE - 20

*pickled walnut | celeriac mustard*

### GNOCCHI À LA PARISIENNE - 23

*leek velouté | ossau-iraty*

### BUTTERNUT PUMPKIN BRULEE - 24

*scampi | amaranth | brown butter*

### QLD BEEF TARTARE – 24

*soubise crème | basque piperade*

### DIY SPANNER CRAB - 26

*bottarga | brown butter crumpets*



## **LARGE PLATES**

### **CAFÉ DE PARIS RUBBED LOCAL QUAIL – 36**

*Stanthorpe apricot | puy lentil*

### **DRY AGED WOLLEMI DUCK LEG - 38**

*macadamia | poor man's orange*

### **ROASTED JOHN DORY – 42**

*mussel smoked paprika velouté | chicory*

### **WAGYU KARUBI PLATE – 42**

*eggplant mousseline | bone marrow crème*

### **BERKSHIRE PORK TOMAHAWK– 52**

*mustard fruit | oregano | radish*

### **250 DAY GRAIN FED KIDMAN BONE IN STRIPLOIN – 75**

*400g) whey onions | pistou*

## **SIDES**

### **ENOKI FRITES - 14**

*sesame crème | nori*

### **PICKLED BEANS – 14**

*smoked almondine | lardo*

### **FROMAGE SUMMER SALAD - 14**

*green melon | shiso | cucumber*

## **SOMETHING SWEET**

*Spiced peach brulee choux buns (2) - 12*

*Garnet plum | citrus cake | burnt vanilla - 16*

*Chestnut Mont Blanc – finished tableside - 16*

*Crêpes suzette | local macadamia ice cream- 18  
flambé table side, please allow 15 minutes*

### **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*