

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

SNACKS

APPELLATION OYSTERS SMOKED WAGYU MIGNONETTE
6 each | 34 half dozen | 62 dozen

SWEETCORN MADELEINE | CORN BAVAROIS | CAVIAR
12 (2) | 16 (4)

MUSHROOM TOAST | COMTÉ CHEESE CUSTARD | COGNAC
14 (2)

ZUCCHINI FLOWERS | SCALLOP FARCI | CARROT GASTRIQUE
15 (2)

DUCK PARFAIT TARTS | BLOOD PLUM
15 (2)

MORTEON BAY BUG ECLAIR
12

BREAD

FERMENTED POTATO BREAD | ROASTED GARLIC CRÈME - 12
add on escargot duxelles - 4

SMALL PLATES

BBQ INTERCOSTAL SKEWERS- 20
eggplant mousseline | celeriac mustard

GNOCCHI À LA PARISIENNE - 23
cabbage velouté | ossau-iraty

BUTTERNUT PUMPKIN BRULEE - 24
scampi | amaranth | brown butter

QLD BEEF TARTARE - 24
soubise crème | basque piperade

SPANNER CRAB - 26
bottarga | brown butter crumpets



LARGE PLATES

CAFÉ DE PARIS RUBBED LOCAL QUAIL – 36

black garlic | sprouted lentils

WOLLEMI DUCK LEG – 38 | ½ SMOKED DUCK – 70

cashew | tamarillo

ROASTED MAHI MAHI – 42

paprika velouté | mussel | chicory

BERKSHIRE PORK TOMAHAWK – 48

mustard fruits | quince

VEAL WELLINGTON – 48

parsley crème

WAGYU BAVETTE (250g) – 52

wey onions | pistou

SIDES

ORGANIC LEAVES - 14

kumquat dressing | pumpkin seed crème

ROASTED SPROUTS – 14

love apple | duck prosciutto

EMMA'S LEEKS - 14

anchovies | verjus

JERUSALEM ARTICHOKEs - 16

fermented mustard | saltbush

SOMETHING SWEET

Garnet plum | citrus cake | burnt vanilla - 16

Chestnut Mont Blanc – finished tableside - 16

Crêpes Suzette | lemon myrtle sorbet - 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% card surcharge applies