

# 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)

### MUSHROOM TOAST | COMTÉ CHEESE CUSTARD | COGNAC

14 (2)

### ZUCCHINI FLOWERS | SCALLOP FARCI | CARROT GASTRIC

15 (2)

### DUCK PARFAIT TARTS | BLOOD PLUM

15 (2)

## BREAD

### FERMENTED POTATO BREAD | ROASTED GARLIC CRÈME - 12

add on escargot duxelles - 4

## SMALL PLATES

### BBQ OX TONGUE - 20

*pickled walnut | 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*

### BBQ WHOLE MARRON - 48

*poor man's orange béarnaise | tarragon*



## **LARGE PLATES**

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

*Stanthorpe quince | sprouted lentils*

### **WOLLEMI DUCK LEG – 38 | ½ SMOKED DUCK – 70**

*macadamia | preserved cherry*

### **ROASTED JOHN DORY – 42**

*paprika velouté | mussel | chicory*

### **WAGYU KARUBI PLATE – 42**

*eggplant mousseline | bone marrow crème*

### **VEAL WELLINGTON – 48**

*nettle | black garlic*

### **WAGYU RUMP CAP 9+ (250g) – 52**

*whay onions | pistou*

## **SIDES**

### **ENOKI FRITES - 14**

*sesame crème | nori*

### **ROASTED SPROUTS – 14**

*love apple | bunya nut*

### **FROMAGE SALAD - 14**

*green melon | shiso | cucumber*

### **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 yoghurt - 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**