

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 | BLACKBERRY

15 (2)

MORTEON BAY BUG ÉCLAIR

12

BREAD

FERMENTED POTATO BREAD | NOIX DE JAMBON - 14

SMALL PLATES

BBQ INTERCOSTAL SKEWERS- 20

fennel jam | celeriac mustard

TWICE BAKED SOUFFLÉ - 23

cabbage velouté | comté

BUTTERNUT PUMPKIN BRULEE - 24

scampi | amaranth | pepitas

QLD BEEF TARTARE - 24

soubise crème | basque piperade

SPANNER CRAB - 26

bottarga | brown butter crumpets



LARGE PLATES

DRY-AGED QLD QUAIL – 38

brioche truffle farce | black garlic

WOLLEMI DUCK LEG – 38 | ½ SMOKED DUCK – 70

cashew | tamarillo

SCHULTZ PORK NECK – 40

mustard fruits | quince

BBQ SPANISH MACKEREL – 42

paprika velouté | mussel | chicory

VEAL WELLINGTON – 48

parsley crème

2GR WAGYU BAVETTE (9+ 250g) – 52

whey onions | pistou | bone marrow

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

Poire William | coconut | calamansi - 16

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