

# 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)

### ZUCCHINI FLOWERS | SCALLOP FARCI | CARROT GASTRIQUE

15 (2)

### DUCKPARFAIT TARTS | BLACKBERRY

15 (2)

### MORETON BAY BUG ECLAIR

12

## BREAD

C'EST BON SOURDOUGH | CULTURED BUTTER - 12

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

espelette | crab crackers



## **LARGE PLATES**

**DRY-AGED QLD QUAIL – 40**  
*truffle farci | black garlic*

**ELGIN VALLEY ½ CHICKEN – 42**  
*vadouvan | meyer lemon*

**BBQ MACKEREL – 42**  
*paprika velouté | mussel | chicory*

**WOLLEMI DUCK CONFIT LEG – 38 | ½ DUCK – 65**  
*rapini | autumn pumpkin*

**QLD WAGYU 9+ 350G – 75**  
*whely onions | pistou | bone marrow*

## **SIDES**

**ORGANIC LEAVES - 14**  
*kumquat dressing | pumpkin seed crème*

**EMMA'S LEEKS - 14**  
*anchovies | verjus*

**JERUSALEM ARTICHOKES – 16**  
*fermented mustard | saltbush*

**SEBAGO POTATOES - 16**  
*soured crème | koshu*

## **SOMETHING SWEET**

*Poire William | coconut | calamansi - 16*

*Chestnut Mont Blanc – finished tableside - 16*

*Choux Bombé Alaska - 18*  
*flambé table side, please allow 15 minutes*

**CHEESE SELECTION 3-28 | 5-36**

## **CHEF'S SHARED DINING MENU – 90PP**

**A MENU DERIVED OFF THE A LA CARTE MENU, DESIGNED TO SHARE AMONGST THE TABLE**

*1.65% card surcharge applies*