

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

SNACKS

APPELLATION OYSTERS | MELON CHARTEUSE GRANITA
6 each | 34 half dozen | 62 dozen

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

OYSTER MUSHROOM BEIGNETS | OYSTER CRÈME
15 (2)

DUCKPARFAIT TARTS | BLACKBERRY
15 (2)

MORETON BAY BUG ECLAIR
12

BREAD

C'EST BON HERB DE PROVENCE | TAPENADE – 12

FERMENTED POTATO BREAD | NOIX DE JAMBON – 14

SMALL PLATES

BBQ INTERCOSTAL SKEWERS- 20
fennel jam | celeriac mustard

SPRING CAVATELLI - 26
nasturtium | pork cheek

ASPARAGUS ROYALE - 24
duck egg | smoked crème | chervil

QLD BEEF TARTARE – 24
soubise | basque piperade

FRASER ISLE CRAB - 26
espelette | crab crackers



LARGE PLATES

DRY-AGED QLD QUAIL – 40

truffle farci | zucchini crème

DORY EN PAPILOTE – 42

smoked tartare beurre blanc | carrot vichy

QLD WAGYU 9+ 300G BAVETTE – 58

whisky onions | tomatillo | bone marrow

VEAL CHATEAUBRIAND – 65

sauce au poivre | english spinach

DRY-AGED WOLLEMI DUCK – 68

hazelnut | radicchio | beetroot

SIDES

RATATOUILLE TOURTE - 14

SPRING PEAS - 14

tendrils | ox tongue | marigold

JERUSALEM ARTICHOKES – 16

fermented mustard | saltbush

SEBAGO POTATOES - 16

soured crème | kosho

SOMETHING SWEET

Blueberry | lemon | sable trifle - 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

