

# C'EST BON

RESTAURANT TERRASSE BAR CELLAR

## SNACKS

**W.A. ALBANY ROCK OYSTERS | VADOUVAN MIGONETTE**  
6 each | 36 half dozen | 68 dozen

**SPICED MADELEINE | CAULIFLOWER MORNAY**  
12 (2) | 16 (4)

**OYSTER MUSHROOM BEIGNETS | OYSTER CRÈME**  
15 (2)

**DUCK PARFAIT MACARON | BLACKBERRY**  
15 (2)

**MORETON BAY BUG | ROASTED CORN TARTS**  
16 (2)

## BREAD

**FERMENTED POTATO BREAD | NOIX DE JAMBON – 14**

**HOUSE SMOKED BRIOCHE | SOUBISE BUTTER – 12**

## SMALL PLATES

**CHICKPEA PANISSE - 18**  
kale verte | ossau-iraty

**BBQ WAGYU CHEEK SKEWERS- 20**  
fennel jam | bois boudran

**SPRING NETTLE CAVATELLI - 26**  
nasturtium | confit duck | comté

**TIN CAN BAY SPANNER CRAB - 26**  
espelette | crab cracker

**TABLESIDE BEEF TARTARE – 28**  
confit yolk | sauce verte | scallop potato



## **LARGE PLATES**

### **SPICED BRISBANE VALLEY QUAIL – 38**

*savoy remoulade | tomatillo*

### **BBQ JOHN DORY – 45**

*sauce provençale | radish*

### **MT COTTON POUSSIN – 55**

*coq au vin blanc | local mushrooms | chestnut*

### **ICON WAGYU STRIPLOIN MB 9+ 250g – 58**

*whay onions | tarragon | sauce au poivre*

### **DRY-AGED WOLLEMI DUCK CROWN – 62**

*cashew | radicchio | black garlic*

## **SIDES**

### **LEBANESE CUCUMBERS - 14**

*café de c'est bon | curd*

### **GOLDEN BEETS & FIGS- 16**

*saffron rouille*

### **SEBAGO POTATOES – 16**

*soured crème | koshu*

## **SOMETHING SWEET**

*Mando a l'orange financiers (2) - 12*

*Blueberry | lemon | sable trifle - 14*

*Bitter chocolate | blood plum | buckwheat - 16*

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

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

**FROMAGE MENU AVAILABLE UPON REQUEST**

*1.65% card surcharge applies*