

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

SNACKS

APPELATION 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 | BLACKCURRANT

15 (2)

TIN CAN BAY SPANNER CRAB CHOUX | APPLE | CHORON

18 (2)

BREAD

FERMENTED POTATO BREAD | NOIX DE JAMBON - 14

HOUSE SMOKED BRIOCHE | MUSTARD BUTTER - 12

SMALL PLATES

ESCARGOT ROCKEFELLER - 24 (6)

CHICKPEA PANISSE - 18

kale verté | ossau-iraty

BBQ WAGYU CHEEK SKEWERS - 20

fennel jam | bois boudran

SPRING NETTLE CAVATELLI - 26

nasturtium | confit rabbit | comté

YELLOWFIN TUNA - 28

foie gras mousse | raspberry

TABLESIDE KANGAROO TARTARE - 28

confit yolk | sauce verte | scallop potato



LARGE PLATES

POACHED JOHN DORY – 45

sauce provençale | radish | red pepper

QLD PORK JOWL – 45

corn custard | carrot gastrique | brassica

MT COTTON POUSSIN – 55

coq au vin blanc | local mushrooms | chestnut

PURE BLACK BAVETTE MB 9+ 300g – 58

whay onions | tarragon | sauce au poivre

DRY-AGED WOLLEMI DUCK CROWN – 65

cashew | radicchio | oxalis

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