

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 | ANDOUILLE – 14

HOUSE SMOKED BRIOCHE | FROMAGE FRAIS – 12

SMALL PLATES

CHICKPEA PANISSE – 18

kale verté | ossau-iraty

BBQ WAGYU CHEEK SKEWERS – 20

fennel jam | bois boudran

ESCARGOT ROCKERFELLER – 24 (6)

SPRING NETTLE CAVATELLI – 26

nasturtium | duck leg | comté

DIY WAGYU TARTARE – 26

confit yolk | sauce verté | crullers

YELLOWFIN TUNA – 28

foie gras mousse | raspberry



LARGE PLATES

BBQ SPANISH MACKEREL – 45
sauce provençale | radish | curry leaf

QLD PORK JOWL – 45
corn custard | carrot gastrique | brassica

MT COTTON POUSSIN – 55
coq au vin blanc | urban valley mushrooms

DRY-AGED WOLLEMI DUCK CROWN - 65
quince | radicchio | oxalis

ICON F1 WAGYU STRIPLOIN MB9 300g – 72
black garlic | green peppercorn | sauce au poivre

SIDES

LEBANESE CUCUMBERS - 14
café de c'est bon | curd

GOLDEN BEETS & FIGS - 16
saffron rouille

SEBAGO POTATOES – 16
soured crème | koshu

SOMETHING SWEET

Autumn chestnut financiers (2) - 12

Blueberry | lemon | sable trifle - 14

Bitter chocolate | artichoke | buckwheat – 16
Add on 3g Kavari 'Kristal' Caviar- 10

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