



## *Starters*

Soup Du Jour, Crusty Bread  
14

Foie Gras Terrine Du Jour, Pickled Vegetables, Pommery Emulsion (gf)  
24

Escargot De Bourguogne, Garlic and Parsley (gf)  
16

Sauteed Ocean Prawns, Cognac and Tarragon Butter (gf)  
24

Veal Sweetbreads Grenobloise  
18

Seared Scallops, Chorizo, Celeriac Cream, Baby Leeks, Kipfler Potato Wafers (gf)  
24

Salad Lyonnaise, 63 Degree Egg, Smoked Bacon, Confit Eschallots (gf)  
16

Red and Golden Baby Beetroots, Heirloom Tomatoes, Goats Curd, Roasted Pine Nuts (gf) (v)  
18

## *Mains*

Fish Du Jour  
36

Braised Lamb Shank, Minted Peas a La Francaise  
38

Sencha Tea Smoked Margret Duck Breast, Sweet Carrot Puree, Sauteed Asian Greens, Lotus Root  
38

Wagyu Beef Cheek Bourguignon, Truffle Pommes Puree  
36

Pork Loin Mignon, Caramelised Apples, Pancetta Tuile (gf)  
42

House-Made Potato and Ricotta Gnocchi, Parsley Cream (gf) (v)  
32



## Chargrill

All Steaks are served with Pommes Pont Neuf, Portobello Mushrooms, Beer Battered Onion Rings and Grilled Tomatoes, with your choice of Mushroom Sauce, Peppercorn Sauce, Café De Paris Butter or Red Wine Jus

Scotch Fillet 300gr  
42

Wagyu Beef Flank 250gr  
36

Angus Beef Rump 300gr  
38

Rib Eye on the Bone 400gr  
54

## Sides

9

Thick Cut Chips

Jasmine Rice (gf)

French Beans, Garlic Butter (gf)

Brussel Sprouts, Smoked Bacon (gf)

Rocquette Salad, Cherry Tomatoes,  
Shaved Parmesan, French Vinaigrette (gf)

Cream of Cauliflower Gratin  
Truffle Pommes Puree (gf)

Mixed Leaf Garden Salad (gf) (df)

## Desserts

Floating Island  
Soft Meringue, Crème Anglaise, Fairy Floss  
15

Mont Blanc,  
Chestnut Cream, Seasonal Fruits  
15

Crepe Suzette,  
Vanilla Ice Cream, Orange Candy  
15

Peanut Butter Delice,  
Salted Caramel Sauce, Chocolate Soil, Praline Tuile  
15

Almond and Poached Pear Financier  
15

Selection of Ice-Creams or Sorbets  
12

Selection of International and Local Cheeses, Quince Paste, Dried Fruits and Lavosh

Single Cheese 9 | Whole Board 36