

OYSTERS // CAVIAR

NATURAL OYSTERS

with mignonette and lemon

* Please ask your server for the daily offering

34 ½ doz

68 doz

CAVIAR

with traditional garnish

25g Premium Wild Scampi Caviar - Western Australia 220

30g Polanco, Acipenser Baerii, Siberian Grand Cru - Uruguay 190

30g 'First Harvest' Salmon Caviar - Yarra Valley - Victoria 80

HORS D'OEUVRES // ENTRÉES

Baked crottin of goat's cheese, ratatouille and basil pistou 23

Scallops and leek on warm brioche with seaweed beurre blanc 25

Cured king salmon and cucumber with dill and buttermilk dressing 23

Fraser Isle spanner crab with chilled courgette soup 26

Chicken liver pâté with rhubarb compote and cacao nibs 19

Steak tartare with tête de moine, cured egg yolk and crisp potato 24

Escargot and bone marrow on toast with parsley and shallot 24





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GRANDE // SHARING



TRANCHE OF MURRAY COD 400g fillet with beurre noisette almonds and sea succulents	74
ENTRECÔTE 700g Thousand Guineas Shorthorn rib fillet with sauce bordelaise	130



PLAT PRINCIPAL // MAINS

Parisienne gnocchi with roasted pumpkin, black cabbage and dates	28
Market fish with fioretti, champagne velouté, avruga and sea spray	39
Confit duck leg with beetroot, red leaves and hazelnut emulsion	42
Pork cutlet with Jerusalem artichokes, roasted pear and black pudding	36
Rotisserie chicken breast, swede and carrot écrasé and jus gras	32
250g Black Angus flat iron steak with wild mushroom butter and salsa verte <small>*Steak served medium rare</small>	46

ACCOMPANIMENTS // SIDES

Cos heart, coddled egg, anchovy and parmesan	14
Golden beetroots, Ossau-Iraty with candied walnuts	12
Green beans with bacon and shallot vinaigrette	12
Glazed carrots with tarragon butter	12
Braised red cabbage and spiced apple	9
Aligot - potato puree, cream and tomme fraîche	12
French fries, rosemary salt and mayonnaise	9