

STARTERS

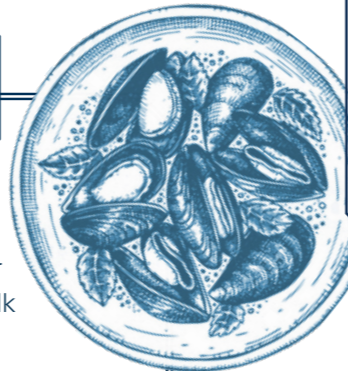
Pork Croquettes Quince mustard aioli	19
Ocean Trout Rilletes (GFO) Parsley, shallot, grilled rye bread	19
Salted Cod & Herb Croquettes (GF) Saffron aioli	18
Charcuterie (GFO, DF) Air dried ham, pepper berry pork salami	22
Whipped Goat's Curd (GF, VVO) Vegetable crudites	19
Chicken Liver Parfait (GFO) Prune jam, toasted brioche	18
Steak Tartare (GF, DF) Ossau Iratty, cured egg yolk, potato crisps	22

CLASSIC POT COOKED MUSSELS SERVED WITH A CRUSTY BAGUETTE

Fresh mussels sourced daily and perfectly cooked in your choice of sauce.

Half kg	21
Whole kg	42

- Bouillabaisse** (GF) - Tomato based seafood bisque
- Mariniere** (GF) - White wine, garlic, shallots, parsley, butter
- Mouclade** (GF) - Light curry, ginger, kaffir lime, coconut milk
- Bourride** (GF) - Creamed leek, potato, fennel, saffron aioli
- Chilli tomato** (GF, DF) - Chilli, red pepper, garlic, coriander



DU JOUR

Steak Frites (GF, DFO) 300g sirloin, café de paris butter, watercress - served medium rare	46
Bacon Cheeseburger (GF, DFO) Angus beef, grilled cheese, fries	25
Pork Schnitzel Parmesan crumbed pork cutlet, broad leaf roquette	36
Barramundi (GF) Simply grilled, beurre noisette, capers, lemon	33
Vegan Bowl (VV, GF) Roasted, raw and pickled vegetables - add rôtisserie chicken 6	22
Roasted Vegetable Ratatouille (VV) Crispy brik pastry, confit tomatoes, macadamia feta	32
Salad of the day See your waiter for today's special	

LA RÔTISSERIE

1 CHOOSE YOUR SIZE

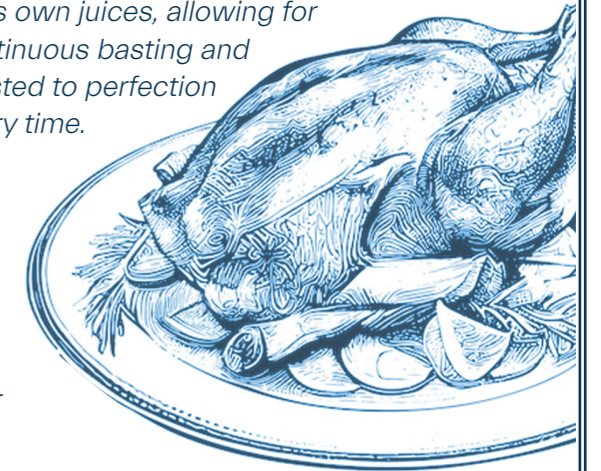
Whole Chicken (GF, DF)	42
Half Chicken (GF, DF)	21
Rôtisserie Special See your waiter for today's special	

2 CHOOSE A SAUCE

One complimentary sauce per chicken
Add additional sauces for \$4

- Chestnut** (GF) - Roasted chestnut, mushroom and truffle
- Bearnaise** (GF) - Tarragon sauce bearnaise
- Beurre Noisette** (GF) - Caperberry and parsley brown butter
- Gravy** - Traditional roast meat gravy
- Madeira** (GF, DF) - Blonde beer and Madeira wine jus

Discover the art of our historic La Rôtisserie oven. Imported from France, our La Rôtisserie oven prepares the food evenly in its own juices, allowing for continuous basting and roasted to perfection every time.



SIDES

Roast Potatoes (VV, DF)	13
Confit garlic, fried rosemary	
Cabbage & Apple Slaw (VV, GF)	11
Currants, lemon vinaigrette	
Warm Green Beans (VV, GF)	14
Pickled red onion, smoked almonds	
Organic Green Leaf Salad (GF, DF)	14
Toasted walnuts, grape, roquefort dressing	
Baked Pumpkin (GF, VVO)	12
Maple sugar, buttermilk	
Pommes Frites (VV, GF)	12
Shoestring fries, aleppo seasoning	
Braised Red Cabbage (GF)	11
Duck fat, quarter spice, citrus, juniper, apple	
Fresh Baguette (DFO)	6
Organic baguette, butter	