



Menu

APPETIZERS & SOUP

PRAWN BAGUETTE (M) \$20

*Crispy whole prawn with yuzu
mayonaise (df) (2 pieces)*

BEEF BRISKET SPRING ROLL \$18

*Smoked beef brisket, sweet potato,
carrots, chilli jam (df) (2 pieces)*

ESCARGOT DE BOUROGNE \$27

*Half dozen Burgandy snails, garlic, parsley,
butter (gf)*

TOOTHFISH BRULEE (M) \$34

*Patagonian toothfish, savory egg custard
(gf)(df)*

FOIE GRAS DE CANARD \$38

*Duck foie gras, mushroom duxelle,
claypot rice (gf)*

SOUP DU JOUR (M) M.P

Chef's daily soup

MAIN DISHES

CRISPY PORK BELLY..... \$38

*Slow roasted, apple chutney, dijon mustard
(gf)(df)*

PAN SEARED DUCK BREAST..... \$38

*Pumpkin puree, oyster mushroom, cherry
tomatoes, tamarind cherry sauce (gf)*

ROASTED SPATCHCOCK \$45

Half de-boned, cauliflower mash (gf)

WAGYU BEEF BOURGUIGNON \$48

*Slow cooked Wagyu MB5+, red wine, carrots,
mushrooms (gf)*

ANGUS BEEF SHORT RIB \$66

*Slow cooked beef short rib, crispy kale,
potato (gf)*

FISH OF THE DAY (M) M.P

SIDES

HOUSE BREAD \$6

Baked in house (df)

PRAWN PAPAYA SALAD(M) \$28

*Grilled prawns, fresh shaved papaya, mint,
pickled carrot, chilli lime dressing (gf)(df)(nuts)*

CHARRED CABBAGE \$18

Pepper sauce (gf)

FRIES \$14

Aoili mayonaise

POTATOES AU GRATIN \$16

Hollandaise sauce

CORN RIBS \$12

RICE & PASTA

BLUE SWIMMER CRAB LINGUINE(M) \$36

Onion, parsley, cream, white wine

GARLIC PRAWN SQUID INK PASTA(A) \$42

*U6 prawn, onions, garlic, white wine
Extra Prawn available +\$25*

SCALLOP MORNAY RICE (M)..... \$38

*Pan seared scallops, spinach, white wine, cream,
parmensan cheese
Prawn option available (\$40)*

BLACK GARLIC FRIED RICE \$14

Black garlic, butter

(A) Australian Seafood (I) Imported Seafood (M) Mixed Seafood

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free

Please inform the team of any dietary requirements or allergies.

A 10% service charge on Sundays

A 15% service charge applies to Public Holidays



Chef's Signatures

FRENCH CLAYPOT RICE \$98

Duck breast, foie gras, mushroom duxelle

Serves 4-6

Pre Order required - 24 hours

PIED DE COCHON \$110

Inspired by Pierre Koffmann

Stuffed pig's trotter, chicken mousse, morel mushroom, sweetbreads, potato puree, jus (gf)

Serves 1-2

Pre-order required - 48 hours

FRENCH ROAST PORK BELLY RACK \$160

Approx 1.5 kgs

Serves 6-8

Pre-order required - 48 hours

ANGUS BEEF TOMAHAWK \$220

Approx 1.5 kgs

Serves 6-10

Pre-order required - 48 hours

WAGYU TOMAHAWK MB5+ \$350

Approx 2.0 kgs

Serves 6-10

Pre-order required - 48 hours

LIVE MUD CRAB M P

Pre-order required - 48 hours