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| SMALL**SOUPE DU JOUR** *Chef daily special vintage soup, puff pastry***FOIE GRAS DE CANARD***Duck foie gras, mushroom duxelle,**claypot rice [preorder]***CRISPY SMOKED BEEF BRISKET SPRING ROLLS** (2pcs) (df) *smoked beef brisket, sweet potato, carrots, chilli jam (Vegetarian option avail.)***PRAWN BAGUETTE** (2pcs) (df) *crispy whole prawn on baguette with yuzu mayo sauce***CRAB SOUFFLE** *blue swimmer crab soufle with napolitana sauce (Vegetarian option avail.)* **ESCARGOTS DE BOURGOGNE** *half-a-dozen Burgundy snails, garlic, parsley, butter, freshly toasted baguette***BUTTERFLY KING PRAWNS** (gf) *Chargrilled jumbo king prawns with marinated garlic butter, white wine, lemon zest with black sesame*  | 381618 322527 | LARGE**SLOW ROASTED CRISPY PORK BELLY** (gf, df)  *apple chutney, dijon mustard***BEEF CHEEKS BOURGUIGNON** (gf, df) *slowcooked beef cheeks, red wine, carrots, mushrooms***BARRAMUNDI EN PAPILLOTE ‘CHA CA’** (gf, df, nuts) *barramundi fillet, turmeric, galangal ginger, roasted seasonal veggie***ANGUS BEEF SHORTRIB** (gf) *slow cooked beef short rib, crispy kale, potato***PAN-SEARED DUCK BREAST** (gf) *Pumpkin puree, oyster mushroom, roasted cherry tomatoes, tamarind cherry sauce***LEMONGRASS QUAIL***Crispy whole quail, kale, scotched egg,**beurre blanc sauce, chilli oil* |  35 3836 5536 38 |
| PASTA & RICE**BLUE SWIMMER CRAB LINGUINE** (df) *onion, parsley, cream, white wine***SQUID INK SPAGHETTI GARLIC PRAWN** (df) *squid ink spaghetti tossed cherry tomatoes, onions, white wine, garlic jumbo prawns***SCALLOP MORNAY FRIED RICE** *Pan seared scallops, spinach, white wine, cream, parmesan cheese**[Prawn option available- 36]* DESSERT**PANNA COTTA** (v, df)*coconut panna cotta, berry coulis***CRÈME CARAMEL** (v) *Strawberry, vanilla ice cream***PANDAN MILLE-FEUILLE** *Pastry layers with strawberries,* *vanilla ice cream***CHOCOLATE FONDANT***Chocolate cake soft centre, vanilla ice cream* | 36363518182018 | SIDES TO SHARE**DUCK BREAST SALAD** (gf, df)(nuts) Pan seared duck breast, shaved cabbage, pickled carrots, mixed mint, chilli lime dressing**VIETNAMESE PRAWN PAPAYA SALAD** (gf, df) (nuts)*seasoned grilled prawn, fresh shaved papaya, mixed mints, pickled carrot, house-made chilli lime dressing***ROAST SEASONAL VEGETABLES** (gf, df) *shallot oil, parmesan cheese, yuzu vinaigrette***FRIES** *aioli mayo***POTATOES AU GRATIN** *hollandaise sauce***BLACK GARLIC FRIED RICE** (df) *black garlic, butter* | 323016141614 |