

Lunch Menu | Autumn | 2022

Classic Bistro Set Menu Special 59.00

Special for whole table only / all in or all out

Entrée

Duck liver parfait, house pickles & bread

or

Seasonal soup and house-made bread

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Main Course

Feather & Bone dry-aged heritage meat special with pomme purée

or

Pithivier "Jardinier": a house-made puff pastry hug with warm spiced Puy lentils, Swiss chard, grilled eggplant & gruyère cheese with a green pea, spinach & mint sauce & Mrs Rama's tomato chutney

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Dessert

Vanilla crème brûlée with plum & bay leaf sorbet

or

Twice-baked dark chocolate soufflé with a milk chocolate sauce & crème Chantilly

A la carte menu

Amuse bouche

Bistro hand-shaped loaves with whipped dill butter 5pp

Provençal marinated olives 6

Appellation Sydney rock oysters, shucked to order, Champagne vinegar & shallot dressing side 6-30/ 12-60/ 24-120 (4pp in 3-course menu)

Entrée 25

Coquilles St Jacques à la Jacques Pepin: seared scallops gratineed with mushroom duxelles, bechamel & gruyère cheese

House-made charcuterie: house-made duck liver parfait & rabbit rillettes served with pickled cucumber & house baguette

Warm salad of roasted mixed mushrooms with pickled red onion, rocket, chickpeas & goats cheese dressing

Main Course Plates

Pièce du Boucher, premium sustainably farmed heritage meat from Feather & Bone with accompanied garnishes (market price)

NSW grass-fed filet mignon with sauce vin rouge & Cep, garlic & herb butter 55
(+10 with 3-course menu)

Pan-roasted ocean trout on wilted greens, roasted garlic & pine nuts
with béarnaise sauce & salmon roe 45

Pithivier "Jardinier": a house-made puff pastry hug with warm spiced Puy lentils, Swiss chard, grilled eggplant & gruyère cheese with a green pea, spinach & mint sauce & Mrs Rama's tomato chutney 45

Sides 14

Hand-cut potato chips

Green leaf salad with radicchio, picked radishes & herb dressing

Seasonal organic vegetables with garlic & lemon butter, toasted almonds

Le Fromage

A selection of French & Italian cheeses with house-made bread & crackers, fruits, nuts & honeycomb – 1 cheese 18 - deluxe fromage platter 40

Dessert

Warm tarte tatin with toffee sauce, house-made vanilla bean ice-cream & spun sugar 18

Twice-baked dark chocolate soufflé with a milk chocolate sauce & crème Chantilly 18

Affogato: house-made vanilla bean ice cream, espresso coffee & hazelnut liqueur (+5 in 3-course menu)