

Lunch Menu | Autumn | 2022

Sample Classic Bistro Set Menu Special \$59

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

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

Warm dark chocolate torte with muscatel raisins in red wine syrup & vanilla ice cream

A la carte menu

Special: 3-course à la carte special (entrée, main, dessert) \$79

Available any service. All in or all out, whole table offer, available for tables of 6 or less.

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

Twice-baked goats cheese soufflé with buttered peas & parsley sauce

Main Course Plates

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

NSW grass-fed eye fillet steak with hand-cut organic potato chips & bordelaise sauce 55
(+10 on 3-course menu)

Whole roasted rainbow trout with lemon, capers & Cuquillo olives and beurre noisette sauce 49

Duck cassoulet: confit duck leg with pork belly & garlic sausage, braised white beans & tomato topped with crispy duck fat breadcrumbs 49

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 with Mrs Rama's tomato chutney 45

Sides 14

Hand-cut potato chips

Green leaf salad with radicchio, pickled 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 22 (+5 on three Course offer)

/2 cheeses 25/ 3 cheeses 35/ 4 cheeses 45

Desserts 19

Warm dark chocolate torte with muscatel raisins in red wine syrup & vanilla ice cream

Vanilla bean crème brûlée with mandarin sorbet & candied citrus

Affogato: house-made vanilla bean ice cream, espresso coffee & hazelnut liqueur 22 (+5 on three course offer)