

Summer Menu 2021

Special: 3-course à la carte special (entrée, main, dessert) \$79. Whole table only.
Available any service.

Amuse bouche

House-made baguette with whipped dill butter 5pp

Provençal marinated olives 6

Appellation Sydney rock oysters, shucked to order, Champagne vinegar & shallot dressing side 6-28 / 12-50/ 24-90 (4pp in 3-course menu)

Entrée 25

Coquilles St Jacques: seared scallops with Basque Txistorra sausage & fresh garlic breadcrumbs

House-made charcuterie: duck liver parfait, country style pork terrine, rabbit rillettes with pickled cucumber & house baguette

Classic beef tartare: hand-cut beef tenderloin mixed with capers, cornichons, Dijon mustard, shallots, herbs & egg yolk served with house made baguette

Heirloom tomato & Comté tart served with a summer vegetable salad & mustard dressing

Mains

Pièce du Boucher, premium sustainably farmed heritage meat from Feather & Bone with accompanied garnishes M/P

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

Pan-roasted blue eye cod fillet with roasted artichoke, asparagus & green olives & sauce Choron 45

Pan-roasted pork cutlet with a kohlrabi, apple & walnut salad, Dijon mustard & pan juices 45

Slow-roasted portabello mushrooms with chargrilled broccolini, garlic, lime & chilli on green herb buttered fregola sarda 40

Sides 14

Hand-cut organic potato fries

Organic mixed green salad with a tarragon vinaigrette & candied almonds

Seasonal organic green vegetables, lemon zest, extra virgin, toasted pepitas

Le Fromage 25/35

Selection of Australian, French & Italian cheeses with house-made bread & crackers, fruits, nuts & honeycomb, 2 cheeses 25 / 3 cheeses, for two people (1 cheese on 3 course menu)

Desserts 18

Mini tarte au citron with a Cointreau & raspberry jelly, crystallised citrus peel & crème Chantilly

Warm dark chocolate & hazelnut brownie with coconut ice-cream, whiskey sauce & toffee cage

Affogato house-made vanilla bean ice-cream, espresso coffee & hazelnut liqueur 22 (+5 on 3-course offer)