

Winter Menu 2022

Special: 3-course à la carte special (entrée, main, dessert) \$85

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 (+10 on 3-course special menu) 55

Olive oil poached tuna with Jerusalem artichokes, fennel & potato served with romesco aioli 49

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

Parmentier Jardinier: a gardener's pie hug with braised Puy lentils, porcini & portobello mushrooms braised in red wine with aromatic vegetables topped with kumera mash & crispy garlic breadcrumbs 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

Chocolate, gin & juniper pudding with grapefruit & basil granita & hazelnut praline

Vanilla bean crème brûlée with a rhubarb, orange & ginger sorbet

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

Credit card 1% - AMEX 2%. Even split bills OK, maximum two payments per table