

— LUNCH —

SOUP — 17

*Traditional French Onion*

DUCK LIVER PARFAIT — 18

*Pickled grapes, muscadelle gelée, toasted brioche*

PREMIUM SLICED JAMÓN — 19

*Jamón Serrano, manchego, baby basil, aged Pedro Ximenez*

PIALLIGO ESTATE SMOKED SALMON — 21

*Lime sour cream, avocado purée*

SALADE NIÇOISE — 24

*Spiced yellow fin tuna, kipfler potatoes, soft quail egg, marinated anchovies, olives, tomatoes, green beans, basil oil*

PRESSED DUCK CONFIT — 21

*Duck, pig cheek terrine, sauce gribiche, toasted sourdough*

SLOW-COOKED LAMB RUMP — 28

*Pumpkin purée, green peas & mint, jus*

PAPPARDELLE LAMB RAGU — 26

*Eggplant, chilli, flat parsley*

— GRILL —

*Served with pommes frites,  
mixed leaf salad &  
a choice of:*

*Green pepper sauce / red wine jus  
Café de Paris / béarnaise*

*Shorthorn MS2+  
120+ day grain fed*

SIRLOIN 250G — 36

SCOTCH FILLET 250G — 38

*Oakey Reserve Black Angus MS2+  
150+ day grain fed*

EYE FILLET 180G — 40

*Ask for specials*

— BURGERS & SANDWICHES —

*Served with mixed leaf salad & chips*

WAGYU BEEF BURGER — 24

*Grilled Wagyu beef, espelette mayonnaise,  
fried egg, smoked bacon, raclette cheese*

CROQUE MONSIEUR — 22

*Ham, Gruyère cheese, mustard, toasted sourdough*

GRILLED SOURDOUGH STEAK SANDWICH — 24

*Grilled sirloin, caramelised onion,  
baby cos, Gruyère cheese*

— FISH —

BUVETTE FISH & CHIPS — 24

*Beer-battered flathead, baby cos heart &  
eschallots salad, chips*

BUTTERFLIED SAND WHITING — 26

*Crumbed and pan-fried, beurre noisette,  
baby cos & eschallots salad*

WHOLE-ROASTED FLATHEAD TAILS — 26

*Herb & almond butter, mixed leaves*

PAN-FRIED BASS GROPER — 28

*Fennel purée, Jamón, baby spinach,  
capers & raisin dressing*

MUSSELS PROVENÇALE — 22

*Tomato, garlic, pinch of chilli*

PASTA — 26

*Saffron linguini, prawns, fried eggplant,  
tomato, chilli, flat parsley*

— SIDES —

9

POMMES  
FRITES  
*French fries*

POMMES  
PUREÉ  
*Mashed potato*

KALE & HERB  
SALAD

*Kale, herbs, green  
beans, broccoli, toasted  
almonds, blood orange  
dressing, pumpkin  
seeds, radicchio*

BEANS &  
BEETROOT

*Steamed green  
& broad beans,  
beetroot, hazelnuts,  
meyer lemon  
dressing*

QUINOA

*Baby gem lettuce,  
quinoa, edamame,  
peas, pomegranate,  
spring onion, mint,  
feta, pine nuts*

BURNT BUTTER  
& PUMPKIN

*Pumpkin seeds,  
walnuts, spiced  
curry oil, coriander*

— DESSERTS —

18

BITTER CHOCOLATE FONDANT

*Pistachio & chocolate crumble, quince & yoghurt sorbet*

CARDAMOM FLOATING ISLAND

*Poached pineapple*

PISTACHIO & CRANBERRY VACHERIN GLACÉ

*Mulled Autumn fruit*

BAKED APPLE CRUMBLE

*Cassonnade, rhubarb, muscat ice cream*

— CHEESE —

*Quince, muscatels & lavosh*

*1 for 12 / 2 for 16 / 3 for 20*

BLEU DE LAQUEUILLE / CREMEUX D'ARGENTAL  
PYENGANA CHEDDAR / BREBIROUSSE D'ARGENTAL