



STARTERS

POCHON LOAF | 4.5 pp
sliced French malted sourdough, cultured Pepe Saya butter ^V

MARINATED OLIVES | 8
orange, thyme and garlic infused ^{V,GF,DF}

CROQUETTES | 18
pulled pork, chive mustard aioli

ENTREES

NIÇOISE SALAD | 20
green beans, kipfler potato, heirloom tomato, Spanish onion,
boiled egg, green olives, herb vinaigrette ^{V,GF,DF}

SALT AND PEPPER SQUID | 22
citrus aioli, fennel salt, lime

GIN CURED TASMANIAN OCEAN TROUT | 23
caperberries, pickled cipollini onion, dill crème fraiche ^{GF}

GRILLED SPLIT KING PRAWNS | 28
garlic, chili, miso lime butter

TWICE BAKED SOUFFLE | 22
gruyere and goats' cheese, chives ^V

MAINS

WHITE PYRENEES LAMB NAVARIN | 40
slow cooked lamb shoulder, petit turnips, Dutch carrots, fondant potato ^{GF}

PAN ROASTED SPATCHCOCK | 39
fricassee of autumn mushrooms, pomme puree, sauce persillade ^{GF}

DAUBE À LA PROVENÇALE | 40
braised wagyu beef cheek, pomme puree, eschalot, speck, gremolata ^{GF}

KING PRAWN PAPPARDELLE | 39
confit garlic, Pernod, roquette ^{*DF}

PAN SEARED LINE-CAUGHT SNAPPER | 44
crushed potatoes, capers, parsley, almond butter ^{GF}

STEAK FRITES | 45
250g Pinnacle sirloin MBS+2, café de Paris butter, red wine jus, French fries ^{*DF}

LEEK AND BASIL RISONI | 32
tempura ricotta and lemon stuffed zucchini flower ^V

SIDES

POMME FRITES | 12
French fries, aioli ^{V,DF}

POMME PUREE | 12
Parisian style mashed potatoes ^{V,GF}

COS LEAF SALAD | 14
baby radish, heirloom tomatoes, avocado, French vinaigrette ^{VG,GF,DF}

BAKED DUTCH CARROTS | 12
pistachio dukkah ^{V,GF}

GREEN BEANS ALMONDINE ^{V,GF} | 12