



SUNDAY MENU

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}
- 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}
- BEER BATTERED FISH & CHIPS | 32
flathead fillets, lemon wedge, tartare sauce & French fries ^{DF}
- 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}
- GREEN BEANS ALMONDINE ^{V,GF} | 12