

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

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | * - AVAILABLE UPON REQUEST *Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.