



SUNDAY DINNER MENU

STARTERS

SOURDOUGH LOAF | 4.5 per person
French malted sourdough with cultured Pepe Saya butter (V)

MARINATED OLIVES | 8
Orange, thyme and garlic infused (V, GF, DF)

ENTREES

TUNA NIÇOISE SALAD | 25
Seared yellowfin tuna, white anchovies, green beans, soft poached egg and herb vinaigrette (GF, DF)

SALT & PEPPER SQUID | 22
Citrus aioli, fennel salt and lime

GRILLED SPLIT KING PRAWNS | 29
Garlic, chili and miso lime butter

TOMATO MOZARELLA SALAD | 22
Heirloom tomato salad, mozzarella, basil and black olive vinaigrette (V, GF)

MAINS

LINGUINE PRIMAVERA | 24
Heirloom tomatoes and napolitana sauce (VG, DF)

CHICKEN BALLOTINE | 38
Free-range chicken ballotine, Paris mash and petit pois a la Francaise (GF)

BEER BATTERED FISH & CHIPS | 32
Flathead fillets, lemon wedge, tartare sauce and French fries

PAN-ROASTED PORK | 38
Pan-roasted Berkshire pork cutlet, potato fondant, crushed pea and aigre-doux sauce (GF)

ROAST LAMB | 45
Roast double cutlet of Pinnacle lamb, asparagus, smoked eggplant and Mediterranean lamb jus (GF)

STEAK FRITES | 45
250g Pinnacle sirloin MBS+2, café de Paris butter, red wine jus and French fries (*DF)



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SIDES

POMME FRITES | 12

French fries with aioli (V, DF)

POMME PUREE | 12

Parisian style mashed potatoes (V, GF)

BABY GEM LETTUCE SALAD | 14

Baby gem lettuce, buttermilk dressing, spring radish and herbs (V, GF)

STEAMED BROCCOLINI | 12

Steamed broccolini with burnt butter and almonds (V, GF)

DESSERT

LEMON CURD & PISTACHIO TART | 16

Served with passionfruit gelato

VIEW CRÈME BRULEE | 16

Strawberry compote and biscotti (*GF)

VANILLA MADELEINE | 12

Vanilla Madeleine with lemon curd and mascarpone

AFFOGATO | 12

Vanilla ice cream, double espresso, biscotti (V, *GF)

Choose 1 liqueur: Baileys, Amaretto, Kahlua or Frangelico

SORBET SELECTION | 16

3 scoops with biscotti and berries (V, *GF, DF)

Boysenberry | Mango | Green Apple

ICE CREAM SELECTION | 16

3 scoops with biscotti and berries (V, *GF)

Choc fudge | Dulce de leche | Pistachio

FRENCH & AUSTRALIAN FARMHOUSE CHEESES

Two cheeses | 25 | Three cheeses | 30

Served with fruits, grapes and lavosh (V)

1. Brillat-Savarin Brie, FRA

2. Berry's Creek Riverine Blue, VIC

3. Marcel Petit Comte, FRA

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | * - ON 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.
