



DINNER MENU

STARTERS

SOURDOUGH LOAF | 6 per person
Malted sourdough with cultured Pepe Saya butter (*V*)

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

SCALLOPS | 8.5 each
Seared scallops served in the half shell with Mediterranean citrus butter (*GF*)

ENTREES

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

SALT & PEPPER SQUID | 24
Citrus aioli, fennel salt and lime

GRILLED SPLIT KING PRAWNS | 32
Garlic, chilli and miso lime butter

TOMATO MOZZARELLA SALAD | 24
Heirloom tomato salad, mozzarella, basil and black olive vinaigrette (*V, GF*)

MAINS

POTATO GNOCCHI | 34
Potato gnocchi, peas, butternut squash puree, sage and brown butter (*V*)

SEAFOOD LINGUINE | 44
Mediterranean seafood linguine, prawn, mussels with tomato, garlic, lemon and chilli (*DF*)

GRILLED ATLANTIC SALMON | 42
Fondant potatoes, asparagus, capers, parsley and lemon (*GF*)

CHICKEN SCALOPPINE | 42
Pommes purée, sautéed mushrooms, tarragon green peppercorn and green beans (*GF*)

PAN-ROASTED PORK | 39
Pan-roasted Berkshire pork cutlet, potato fondant, crushed pea and aigre-doux sauce (*GF*)

ROAST LAMB | 48
Roast double cutlet of Pinnacle lamb, smoked eggplant and Mediterranean lamb jus (*GF*)

STEAK FRITES | 48
250g Pinnacle sirloin MBS+2, café de Paris butter, red wine jus and French fries (**DF*)



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SIDES

POMME FRITES | 14

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)

BAKED DUTCH CARROTS | 12

Pistachio dukkah (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 | 15

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 | 30 | Three cheeses | 38

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.
