



PRIX FIXE MENU (\$99pp)
WEDNESDAY, THURSDAY & SUNDAY
GROUPS OF 7+

ENTRÉES
select one

chilled spinach & parsley vichyssoise, smoked blue mackerel, potato fritters
canard et foie gras parfait, rhubarb piquant, relish aux oignons rouges, brioche (gfo)
steak tartare, condiments, egg yolk, tabasco, pommes gaufrettes (gfo)
saumon fumé maison, moutarde, dill, horseradish crème, apple, rye bread with thyme (gfo)
prawns grillées, beurre café de paris, cucumber, échalote, orange, pinenuts (gfo, s&n, shellfish)
salade de confit de beetroot, poire, fromage de chèvre, endive, radicchio grillé et hazelnuts (v, gf, s&n)

PLATS PRINCIPAUX
select one

market fish à la meunière, pommes mousseline (gf)
poulet basquaise ~ traditional basque chicken, pommes parmentier (gf)
harvey beef reserve 250g aged 100+ sirloin steak, frites, la bastide butter, cresson (gfo, dfo)
wagin farm magret de canard, pommes dauphinoise, haricots verts, sauce madère (gf)
herbes de provence parisian gnocchi, champignons sauvages, sauce pistou, gruyère oil, chapelure (v, gfo)

DESSERTS
select one

vanilla & bay leaf crème brûlée (gf)
fondant au chocolat noir, orange, glace au cointreau (gf)
dessert de saison
sorbet du chef (vg, gf)

Items in this menu may be subject to change without notice

('gf' gluten free, 'vg' vegan, 'v' vegetarian, 's&n' contains seeds and/or nuts, 'o' option, 'shellfish' contains shellfish)
We will endeavour to cater to all dietary requirements but we cannot guarantee that all dietary requirements may be met
Card surcharge applies