



**PRIX FIXE MENU (\$115pp)
FRIDAY & SATURDAY - GROUPS OF 7+**

STARTERS

shared

baguette au beurre
local great southern groves olives (vg)

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)
wagyu 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)
aged 100+, grain fed, 250g 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)

ACCOMPAGNEMENTS

shared

mixed leaf salad (vg, gf)
ratatouille maison (vg, gf)

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)

Card surcharge applies