



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

STARTERS

shared

baguette au beurre

local great southern groves olives (vg)

ENTRÉES

select one

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 (gfo)

australian prawns grillées, beurre café de paris, cucumber, échalote, orange, pinenuts (gfo, s&n, shellfish)

salade de chèvre chaud, apple, raisins, walnuts (v, gf, s&n)

PLATS PRINCIPAUX

select one

market fish, peas, lardons à la française (gf)

braised beef cheek pot-au-feu (gf)

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)

gnocchi parisiens aux champignons sauvages à la crème, chapelure, gruyère oil, ricotta salata (v, gfo)

ACCOMPAGNEMENTS

shared

mixed leaf salad (vg, gf)

ratatouille maison (vg, gf)

DESSERTS

select one

bay leaf et vanilla crème brûlée (v, gf)

fondant au chocolat noir, orange, glace au cointreau (v, 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)

Unlimited Purezza Still or Sparkling Water \$2.50pp | Card Surcharge Applies