



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

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)

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