



PRIX FIXE MENU (\$105pp)
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 tomates confites, burrata, whipped avocado, shallots, olives, basil, vinaigrette au xérès (gf)

PLATS PRINCIPAUX
select one

poisson de marché à la grenobloise, brown butter, lemon, crouton, parsley, cucumber, capers, pickles (gfo)
navarin d'angeau, slow cooked lamb shoulder, white wine, turnips, seasonal vegetables, potatoes (gf)
250g donnybrook pink premium angus sirloin steak, frites, la bastide butter, cresson (gfo, dfo)
wagin farm magret de canard, pommes dauphinoise, haricots verts, sauce madère (gf)
gnocchi à la parisienne, crème, champignons, confit garlic, chapelure, huile de gruyère, ricotta salata (gfo)

DESSERTS
select one

bay leaf et vanilla crème brûlée (v,gf)
fondant au chocolat noir, blood 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 Purrezza Still or Sparkling Water \$4pp