



Crab and coriander terrine, crispy soft shell crab and frissay salad

Lemon vinaigrette

@\$22.00/ (s) 24.2

Scallops boudin and scallop ceviche, fennel and squid salad

Anise dressing

Beetroot tart tatin, beetroot carpaccio, goat's cheese mousse and a sesame tuille

Crispy pork belly, king prawn, celeriac puree, remoulade and

sauce charcutiere

Rabbit and Quail pithivier, pan fried quail breast, parsnip and apple puree,

And game jus

Natural Oysters (9) , freshly shucked served with house accompaniment

@ 26.0 / (s) 28.6

Entrees @ 18.0 / (s) 19.8

*Chef James Mussillon / James Titheradge*

**(S)** surcharge of 10% applies on Sundays and public holidays



Snapper served with ratatouille, steamed courgette flower filled with lobster  
and nero sauce

Blue eye cod, roasted globe artichoke, lemon and Aubergine crush,  
Horseradish foam and vongole

Crisp skin Ocean Trout with chorizo and seafood paella, black mussels  
and mussel emulsion

Char grilled grain fed beef fillet, braised brisket, garlic roasted bone marrow,  
Carrot puree and red wine sauce

Roasted lamb saddle, smoked Swede puree, glazed baby vegetables  
And thyme jus

Duo of corn fed chicken: boudin and ballotine served with corn puree, quinoa,  
Potato galette and chicken jus

Pumpkin risotto with sage and walnut beurre noisette, shaved goats cheese

Mains @ 36.0 / (s) 39.6

Fresh greens      Fine leaf salad

Paris mash      Pomme frites

Sides @ 8.0 / (S) 8.8

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Cherry soufflé and sour cherry jus served with coconut  
sorbet

Flourless chocolate delice served with passion fruit butterscotch,  
Hazelnut tuille and vanilla ice cream

Crème caramel, white chocolate financier, confit lemon and  
Lemon sorbet

Frangipane pear tart served with poached quince and red wine  
Ice cream

Strawberry parfait with strawberry jelly and baby meringues

Desserts @16.0 / (s) 17.6

Selection of Ripe Cheeses with house Accompaniments

@ 24.0 / (s) 26.4

Grinder coffee, T2 teas / infusions and petit fours

@ 5.0 / (s) 5.5

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