

Tasting Menu

French onion tart
Kingfish and avocado
Croque madame pie
Truffle canelé

Prawn salad

Steak tartar, cured egg yolk, eschallot

Roasted carrot, nut nougat, carrot cream

Poached barramundi

Glazed grilled aged duck, raspberry, fennel

La garbure

Lamb saddle with roasted garlic, hazelnut, apricot \$18

Beef striploin with potato confit & mushroom

Mango and citrus

Crème caramel, sweet pastry, frozen ricotta or

Chocolate and cherry delice

\$135 per person

\$195 per person with matching wine

By chef Joshua Mason

Menu subject to change without any notice