



## BAR MENU

Choose any 3 bar plates for \$47

### FRITS \$11

Frits, shaved manchego cheese, truffle mayonnaise.  
(Plain Frits with aioli or tomato sauce \$9)

### PROSCIUTTO PLATE \$17

Prosciutto, house pickles, olives, semi dried tomato, grissini.

### SPICED CAULIFLOWER \$16

Roasted spiced cauliflower, romesco, labneh.

### CALAMARI \$17

Szechuan calamari, pickled chilli, citrus mayonnaise.

### FLATBREAD \$16

Garlic rosemary flatbread, harissa eggplant dip, yoghurt, pickled vegetables.

### CHORIZO \$18

Prawns, chorizo, provençal sauce, toast.

## BURGERS

### STEAK BURGER \$19

Minute steak, cos lettuce, tomato relish, red cheddar, truffle mayonnaise, onion rings.

### CHICKEN BURGER \$16

Buttermilk southern style chicken, chipotle coleslaw, pickles, roasted garlic aioli.

### VEGETARIAN BURGER \$15

Chickpea and vegetable pattie, halloumi, tomato relish, cos lettuce, roasted garlic aioli.

Add small fries \$3.00

## PASTA

### CARBONARA \$18

Pancetta, grana padano sauce, egg yolk, pappardelle pasta.

### BOLOGNESE \$17

Bolognese sauce, grana padano, pappardelle pasta.

### SCALLOPS \$22

Scallops, edamame, lemon and garlic, pappardelle pasta.

## SALADS

### CHÈVRE \$17

Farro, whipped chèvre, rocket, green goddess, roasted walnuts, chives, mixed leaves, honey drizzle.

### ROAST PUMPKIN

Roast pumpkin, mixed leaves, crumbled feta, avocado, pepita seeds, Greek lemon dressing.

*Please be aware that all care is taken when catering for special requirements. Within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability, however, the decision to consume a meal is the responsibility of the diner.*



## ENTREES

### CHÈVRE BRÛLÉE \$17

Goats cheese brûlée, toffee top, petite bouche, apple vinaigrette

### PÂTÉ DE JOUR \$16

Pâté de jour, spiced relish, house pickled vegetables, toast.

### VOL AU VENT D'ESCARGOT \$19

Escargot, spec, mushroom, veluté sauce served in a vol au vent.

### ROULEAU DE PRINTEMPS \$20

Master stock braised duck spring rolls, cabbage, carrot, spring onion with citrus mayonnaise.

### ESCALOPE \$19

Grilled scallops, confit carrot purée, tarragon veluté, shaved pecorino, Parmesan crisp.

## MAIN COURSE

### CONFIT DE CANARD \$39

Confit duck Maryland, pumpkin mash, garlic nut crumb, gremolata, baby beets roasted in pomegranate molasses, date jus.

### POISSON \$34

Market fish, saffron veluté, charred cos, seeded mustard, crispy Parmesan crumbs.

### POITRINE DE PORC \$33

Twice cooked pork belly, parsnip purée, red wine jus, grilled asparagus, roasted turnips.

### BOEUF \$38

250gr eye fillet, truffle mash, fioretti, onion petals, espagnol sauce, lotus root crisp.

### PATATE DOUCE \$29

Sweet potato with a chickpea, onion, garlic, apple, cilantro, Ras El Hanout stuffing.

## DESSERTS

### CHOCOLAT MARQUISE \$18

Chocolate marquise, red berry gel, macaroon, candied walnut crumbs.

### POMME AU FOUR \$15

Baked apple stuffed with cinnamon, nutmeg and lemon stewed apple, praline crumble, red berry compote, lemon gel, vanilla bean ice cream.

### CRÈME BRÛLÉE \$16

Crème brûlée, crème chantilly, fresh berries.

### RIZ À L'IMPÉRATRICE \$17

Rice pudding mixed with Bavarian cream, candied Orange skin, fruit macerated in luxardo.

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