

## ENTREE CHOOSE 3 FOR THE TABLE

### ESCARGOT

Sauteed with garlic, butter, mushroom and truffle oil

### FRITURE DE CALMAR

Flash fried calamari served with house made aioli

### STEAK TARTARE

served with traditional condiments and cured egg yolk

### PATE MAISON

Handmade Duck liver pate, artisan pickles, jam, brandy and french baguette

### FROMAGE CAMPAGNE

Country Style whipped ricotta, grilled asparagus, zucchini and almonds drizzled with house made vinaigrette

### HERB CRUSTED BONE MARROW

Roasted and charcoal on the woodfire

## MAIN

### 350G RIB EYE STEAK

Bass strait MB+2.  
Full flavoured and deliciously textured

### 250G EYE FILLET

Bass strait MB+2.  
Buttery, delicate and tender

### POISSON

Charcoal Roasted Market Fish, topped with Fennel, fine Herbs and Sauce Vierge.

### DUCK A L'ORANGE

Delicate duck breast with orange, carrot puree and honey.

### VEGETABLE DELICE

Tender charcoal grilled Eggplant with Pearl Couscous, Yoghurt and Pepita Sauce

### LAMB CUTLETS

Premium grilled lamb, French style petit pois, speck and handmade jus

## SIDES CHOOSE 3 FOR THE TABLE

Steak Fries

Silky Paris Mash

Macaroni and Cheese

Baby Cos lettuce salad

Sautéed Green Beans & Raisins

Roast Duck Fat Chat Potatoes

Roast Cauliflower and Garlic

## DESSERT

### PASSION FRUIT TART

Rich and Tangy passionfruit with house made lavender and honey ice cream

### BURNT CHEESECAKE

Baked cream cheese cake and Vanilla ice cream

### CHOCOLATE CREME BRULEE

A house speciality!  
Creamy, rich and utterly indulgent. Served with hazelnut gelato

### HANDMADE PAVLOVA

Delicate handmade - meringue served with orange curd and summer fruits.