

SHARED APPETISER

Oysters Pate Maison Chilli & Lime Crusted Scallops

SHARED ENTREE CHOOSE 3

ESCARGOT

Sauteed with garlic, butter, mushroom and truffle oil

Friture de Calmar

Flash fried calamari served with house made aioli

SUMMER PRAWNS

Succulent charcoal grilled king prawns served with our secret recipe mango salsa

STEAK TARTARE

served with traditional condiments and cured egg yolk

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 CHEESE PLATTER FOR THE TABLE

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.