

## POUR COMMENCER

CAVIAR Sturia French caviar 15g, buckwheat blini, shallots, free-range egg, parsley H	109
HUÎTRES mignonette LG NDI H	6
OEUF FARCIS AU VAUDO VAN devilled eggs, caviar, white anchovy, chives LG H	8
BEIGNET DE CANARD apricot NDI	8
RILLETTE DE PORC brioche, dijon mustard	8

Discounts not applicable to the items above.

## LE MENU DU CHEF

SELECTION DE LA MAISON  
oeufs farcis au vaudovan, beignet de canard, rillette de porc

SALADE DE BETTERAVES  
beetroot, fig, Gorgonzola Dolce, walnut LG V H

COQUILLES SAINT-JACQUES  
Hokkaido scallops, cauliflower, couscous, saffron vinaigrette LG NDI H

BOEUF BOURGUIGNON  
Gippsland beef cheek, red wine, bacon LG

SOUFFLÉ AU CHOCOLAT  
chocolate, Grand Marnier chantilly v

120 per person – 199 matched wines  
Supplement of 15 dollars to include cheese selection  
Discounts not applicable.

*We aim to ensure guests enjoy an immersive experience that transports them to the heart of our culinary philosophy. These dishes are crafted exclusively for this menu, served without modifications and designed for the whole table.*

## ACCOMPAGNEMENTS

POMMES MOUSSELINE LG V H	14
POMMES FRITES bearnaise, smoked salt LG NDI V H	15
HARICOTS VERTS green beans, pine nut emulsion LG V H	14
SALADE DU JARDIN Romarro Farm mixed leaves, housemade vinaigrette LG NDI V H	14
VICHY CARROTS butter, lemon, tarragon LG V H	14

2 courses 98 per person  
ENTRÉE/PLAT – PLAT/DESSERT

3 courses 118 per person  
ENTRÉE/PLAT/DESSERT

## ENTREES

TARTARE DE BOEUF  
Southern Ranges fillet beef NDI H

TERRINE DE CAMPAGNE  
country style pork & pistachio terrine

VELOUTÉ  
almond, cannellini bean, grape LG NDI VG H

SALADE DE BETTERAVES  
beetroot, fig, Gorgonzola Dolce, walnut LG V H

CEVICHE  
kingfish, avocado, Avruga caviar LG H

TOPINAMBOUR  
jerusalem artichoke, spaetzle, truffle vinaigrette V H

COQUILLES SAINT-JACQUES  
Hokkaido scallops, cauliflower, couscous, saffron vinaigrette LG NDI H

## PLATS

CLAPASSADE D'AGNEAU  
Loddon Valley lamb, carrots, green olive LG

SUPRÊME DE POULET  
Hazeldene chicken, barley, leek, gruyere LG VOA H

CONFIT DE SAUMON  
Tasmanian salmon, parsley, garlic, crouton LG H

POMMES BOULANGÈRE  
potato, aubergine, king brown, red wine vinaigrette LG NDI VG H

BOEUF BOURGUIGNON  
Gippsland beef cheek, red wine, bacon LG

FILET DE BOEUF  
Imperial Blossom eye fillet, celeriac, horseradish, madeira LG

## A DEUX

*Our signature mains are designed for two guests to share, with a supplementary charge of 15 dollars.*

POISSON DU MARCHÉ  
market fish, chorizo, ragout, capsicum, fennel LG NDI

ENTRECÔTE  
500g Darling Downs wagyu MS6+, potato, mustard greens, bordelaise LG

## DESSERTS

TARTE TATIN (a deux)  
vanilla bean ice cream V H

CRÈME BRÛLÉE  
coconut LG V H

BOMBE ALASKA  
vanilla, raspberry LG

SOUFFLÉ AU CHOCOLAT  
chocolate, Grand Marnier chantilly v

FRAMBOISE ET CRÈME  
raspberry, consommé, granita NDI VG

ASSIETTE DE FROMAGE  
selection of cheese, honey, fig jam, celery v

LG low gluten NDI no dairy ingredients V vegetarian VG vegan VOA vegetarian option available H halal. Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood served is sustainably certified. A minimum of two courses is required for dinner service. Our menu is seasonal and subject to change without notice. 15% surcharge applies to entire bill on public holidays. Standard Accor Plus discounts apply to food prices on this menu unless otherwise stated (excluding public holidays and blackout dates).