

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

CEVICHE
kingfish, avocado, Avruga caviar LG H

TOPINAMBOUR
jerusalem artichoke, spaetzle, truffle vinaigrette V

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

PLATS

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

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

CONFIT DE SAUMON
Tasmanian salmon, parsley, garlic, crouton

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

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

COCONUT CRÈME BRÛLÉE
lemongrass, kaffir lime 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

POUR COMMENCER

CAVIAR 109
Sturia French caviar 15g, buckwheat blini,
shallots, free-range egg, parsley H

HUÎTRES 6
mignonette LG NDI

OEUFs FARCIS AU VAUDOVAN 8
devilled eggs, caviar, white anchovy, chives LG H

BEIGNET DE CANARD 8
apricot NDI

RILLETTE DE PORC 8
brioche, dijon mustard

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

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

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 14
LG V H

POMMES FRITES 15
bearnaise, smoked salt LG V

HARICOTS VERTS 14
green beans, pine nut emulsion LG V H

SALADE DU JARDIN 14
Romarro Farm mixed leaves, housemade vinaigrette LG NDI V H

VICHY CARROTS 14
butter, lemon, tarragon LG V H

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

3 courses 118 per person
ENTRÉE/PLAT/DESSERT

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).