

LUNCH

ENTREES

TARTARE DE BOEUF 33 Southern Ranges fillet beef NDI H

TERRINE MAISON 28 Ravens Creek Farm ham hock terrine, sauce gribiche, bitter leaves, sourdough toast

> GAZPACHO 28 East Coast royal red prawns, cucumber, basil NDI VOA

COQUILLES SAINT-JACQUES 33 Hokkaido scallops, cauliflower, saffron vinaigrette LG NDI

PLATS

RISOTTO À LA TOMATE 38 tomato fregola sarda, stracciatella, rocket, croutons v

CONFIT DE CANARD 48 Victorian Aylesbury-Cross duck leg, celeriac choucroute, bay leaf, blackberry

FILET DE BOEUF 78 Imperial Blossom tenderloin, soubise, asparagus, madeira jus LG

POISSON DU MARCHÉ 58 Market fish, confit kipfler, lemon, radish, capers LG NDI

ACCOMPAGNEMENTS

SALADE DU JARDIN 12 Romarro Farm mixed leaves, housemade vinaigrette LG NDI V

POMMES FRITES 13 bearnaise, smoked salt LG V

POMMES MOUSSELINE 14 creamed potatoes LG V H

PEAS À LA FRANCAISE 16 fresh peas, bacon, gem lettuce, white onion, pepper VOA

DESSERTS

BRÛLÉE AU MIEL 18 Tasmanian Leatherwood honey, pain d'epices v н

MANGUE FRAÎCHE 22 Kensington Pride mango, passionfruit soup, basil sorbet LG V H

> CHOCOLATE CREMEUX Valrhona 70% chocolate, cherry sorbet

ASSIETTE DE FROMAGES 30 Artisanal cheese selection, Velvet Fields honey, blood peach, celery

LG low gluten NDI no dairy ingredients H halal V vegetarian VG vegan

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts 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 is sustainably certified. Our menu is seasonal and subject to change without notice.