

POUR COMMENCER

CAVIAR 125
Sturia French caviar 15g, buckwheat blini,
shallots, free-range egg, parsley

HUÎTRE 7
fresh oyster, mignonette LG NDI

RILLETTE DE PORC 8
choux, dijon mustard

BEIGNET DE CANARD 9
apricot NDI

OEUFS FARCIS AU VAUDOVAN 10
devilled eggs, caviar, white anchovy, chives LG

BLINI AU SAUMON 11
Tasmanian salmon gravlax, sweet mustard sauce, dill, blini H

ENTREES

TARTARE DE BOEUF 33
Southern Ranges fillet beef NDI H

TERRINE MAISON 28
Ravens Creek Farm ham hock terrine, grain mustard, cornichons, sourdough

GAZPACHO 28
mini burrata, cucumber, basil v

TARTE DU JARDIN 29
Raffa’s Farm asparagus, Woodside goats cheese, peas, mint v

GRAVLAX DE SAUMON 32
Tasmanian salmon gravlax, cucumber, dill, sweet mustard

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

PLATS

POISSON DU MARCHÉ 58
market fish, Nantua sauce, Diamond Shell clams, fennel LG

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

A DEUX
Mains for two

POISSON DU MARCHÉ 125
market fish, Nantua sauce, Diamond Shell clams, fennel LG

ENTRECÔTE 166
500g Darling Downs wagyu MS 6-7, potato, mustard greens, Bordelaise LG

ÉPAULE D’AGNEAU 98
Loddon Valley lamb shoulder, tomato, eggplant, sauce verte 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 H

BOMBE ALASKA 22
raspberry, passionfruit, vanilla LG H

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

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

LE MENU DU CHEF

SELECTION DE LA MAISON
fresh oyster with lemon & mountain pepper, devilled egg, beignet

TARTE DU JARDIN
Raffa’s Farm asparagus, Woodside goats cheese, peas, mint v

COQUILLES SAINT-JACQUES
Hokkaido scallops, cauliflower, saffron vinaigrette

ENTRECÔTE
Darling Downs wagyu MS 6-7, fondant, mustard greens, Bordelaise LG

BOMBE ALASKA
raspberry, passionfruit, vanilla

130 per person
210 per person with matched wines

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.