

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 VAUDO VAN 10
devilled eggs, caviar, white anchovy, chives LG NDI VOA

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, choucroute, bay leaf, blackberry

FILET DE BOEUF 78
200g 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
600g 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

LG low gluten NDI no dairy ingredients V vegetarian 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. Our menu is seasonal and subject to change without notice. 15% surcharge applies to entire bill on public holidays.

Standard Accor Plus discounts apply, unless otherwise stated (excluding public holidays and blackout dates).