

## 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

### OEUF 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

## LE MENU DU CHEF

### SELECTION DE LA MAISON

#### GAZPACHO

mini burrata, cucumber, basil V

#### COQUILLES SAINT-JACQUES

Hokkaido scallops, cauliflower, saffron vinaigrette

#### AIGUILLETTE DE WAGYU

Black Opal wagyu MS 9, confit shallot, parsley & caper salad LG NDI

#### TARTE FEUILLETÉE A LA FRAISE

strawberry tart, pistachio cream, lemon verbena sorbet H

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.*

## 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).