

N°35

POUR COMMENCER

PAIN FRAIS 5

warm plain & seeded sourdough, cultured butter LGA

GOUGÈRE AU FROMAGE 12

raclette cheese puffs, backyard raw honey, whole-grain mustard glaze v

MAÏS GRILLÉ 16

bbq baby corn, brown butter emulsion, finger lime LG v

CREVETTE ROYAL EN CHEVEUX D'ANGE 17

kadaifi king prawns, fermented chilli cocktail sauce

BEIGNETS AU FOIE GRAS 18

duck liver parfait beignets, sauternes chutney

HUÎTRE

fresh oyster, aged red wine vinegar mignonette 9 LG NDI

baked oyster kilpatrick with chives 10

FRENCH STURIA CAVIAR BUMP 11 (1g)

to add to any menu item

ENTREES

PANISSE CROUSTILLANTE 27

chickpea, smoked eggplant purée, black olive crumb,

mount zero citrus olive oil LG NDI VG

TERRINE MAISON 29

raven creek farm ham hock terrine, caper & cornichon vinaigrette,

toasted brioche LGA

SÉRIOLE MARINÉ 31

cured spencer gulf yellowtail kingfish, ponzu, avocado,

yarra valley salmon roe NDI

COQUILLES SAINT-JACQUES 33

hokkaido scallops, roasted celeriac, fermented truffle LG

LE MENU DU CHEF

Experience the chef's five-course tasting menu - 135 per person
matched wines - 210 per person

PLATS DE RÉSISTANCE

GNOCCHI AUX CHAMPIGNONS 44

potato gnocchi, preserved mushrooms,
confit garlic purée, aromatic herbs LG NDI VG H

CÔTE DE BŒUF 170

600g cape grim dry-aged grass-fed rib eye MS 2+,
smoked bone marrow bordelaise, salade d'endives LG

ÉPAULE D'AGNEAU 130

600g loddon valley slow-cooked boneless lamb shoulder,
gippsland yoghurt, mint oil, pea à la française LG

POISSON DU MARCHÉ 68

market fish, caviars, potatoes, chives, smoked beurre blanc LG

AIGUILLETTE DE WAGYU 73

180g black opal wagyu rump cap MS 7+,
confit shallot, parsley & caper salad LG NDI

CONFIT DE CANARD 47

victorian aylesbury cross duck leg,
textures of corn, backyard citrus raw honey LG

CELERI À LA TRUFFE 52

roasted celeriac, toasted buckwheat,
bbq leek powder, fermented truffle LG NDI VG H

ACCOMPAGNEMENTS

POMMES FRITES 13

davidson plum ketchup, smoked salt LG NDI VG

POMMES DE TERRE GRENAILLE 14

baby chat potatoes, gascony butter, garlic chives LG V H

LÉGUMES DE SAISON 15

local daily harvested vegetables, garlic butter LG NDI VG H

SALADE D'ENDIVES 12

bitter leaves, witlof, candied walnuts, orange & honey infusion LG NDI H

LG low gluten LGA low gluten available NDI no dairy ingredients V vegetarian V vegan 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 ALL Accor+ Explorer discounts apply, unless otherwise stated (excluding public holidays and blackout dates).