

Le Menu

Amuse Bouche

Daily house-baked baguette, seasoned butter 5

Marinated **Provençal olives** 9

Freshly shucked **Pambula oysters** with Champagne vinegar & French shallot dressing side half doz 24/ doz 45

Entrée

Roasted Swiss brown mushrooms, chickpeas & organic broccoli with pickled green chilli & preserved lemon served hot with herbed fromage frais & fresh baguette 20

Twice-baked goats cheese **soufflé** with parsley sauce & buttered peas, signature house entrée 20

Scorched **duck liver parfait** with toasted baguette & house made sweet-spiced orange marmalade 18

French onion soup - onions slow cooked in red wine & beef stock topped with a sourdough crouton & alpine cheese 21

Coquilles St Jacques **Scallops**, seared served on mushroom duxelle & gruyère béchamel gratinée, this dish with us 7 years & still great, 21

Main Course

Organic winter root vegetables braised in cider & vegetable stock & fresh herbs, apple & crème fraîche (vegetarian + vegan option) 32

Heritage Beef Special sourced through Feather & Bone Providore, waitstaff will inform

Market Fish – MP, waitstaff will inform

Chicken & Cep Dijonnaise – pan-roasted free range chicken thighs with cep mushrooms & speck in a creamy Dijon mustard sauce on a roasted swede & leek purée 35

Cassoulet “Nouvelle” Confit duck leg on haricot beans braised in stock with garlic pork sausage, speck & crispy fennel crumb pangrattato 38

Steak – frites (“steak – freet”) 150-gram grass-fed, Northern NSW eye fillet steak with housemade organic potato fries with 35

Sauce Options: Café de Paris butter / Poivrade (pepper) / Bordelaise (beautiful, rich red wine & bone marrow reduction sauce) + 5

Sides 8/12

Organic Sebago Fries

Seasonal organic green vegetables

Mixed lettuce & pickled vegetable salad dressed with Pedro Ximenez vinegar & extra virgin olive oil

Fromage 25

Selection of two or more cheeses from our selection, with bread, fruit and nuts (for 2 x 30-gram cheeses/ +8 extra cheese)

Dessert 16

Vanilla **crème brûlée** with grape & Cognac sorbet

Bittersweet **chocolate tart** with burnt orange sauce & hazelnut cream

Pear & almond torta with butterscotch sauce & Armagnac ice cream

Affogatto house made vanilla bean ice-cream with espresso coffee & Italian hazelnut liqueur 20

Producers & Suppliers

We would like to thank our incredible suppliers/producers for their ongoing efforts to bring us the great food:

Mickeys Fruit & Veg, Redfern (living legend)

Alfalfa house, Newtown

Moon Acre Farm, Southern Highlands

M&T Enterprises (Meat, Grass fed eye fillet & rib eye)

Feather & Bone, Marrickville (Heritage bred beef, dry aged)

Faros Seafood, Marrickville (Pambula Oysters)

Ergo Wines

World Wine Estate

Vintage & Vine

Le Secret Wines
