



*"Your body is not a temple,
it's an amusement park.
Enjoy the ride."*

Anthony Bordain

Spring Menu 2020

Amuse Bouche

Daily house-baked bread, seasoned butter 5

Marinated Provençal olives 9

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

Entrée

Baked goats milk custard with an asparagus, snow pea, sugar snap & pickled turnip salad 20

Warm salad of fregola sarda with citrus (orange & grapefruit), basil, zucchini & hazelnut 16

Confit salmon & smoked trout en cocotte, confit salmon potted with smoked trout, capers, cornachons, lemon, dill & crème fraîche served with fresh baguette & vegetable crudités 22

Scorched duck liver parfait with toasted baguette & housemade sweet-spiced orange marmalade 18

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

Main Course

Pan-roasted Spatchcock with braised Puy lentils, Jerusalem artichokes & thyme jus 38

Pumpkin slow-roasted with garlic & sage served with blanched asparagus, green beans & snow peas dressed in sauce verte with toasted walnuts & Roquefort 34

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

Heritage beef special sourced through Feather & Bone Providore, waitstaff will inform

Market Fish – MP , waitstaff will inform

Steak-frites ("steak – fret") 150-gram grass-fed, Northern NSW eye fillet steak with housemade organic potato fries 38

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 a rhubarb & ginger sorbet with candied rhubarb twists

Mandarin citron tart with Crème Anglaise & citrus Chantilly cream

Warm chocolate fudge torte with Medjool date & rum ice-cream, raspberry sauce

Affogato: fresh espresso, Italian hazelnut liquor, house made ice cream 20 (+5 on 3 course menu)