



*"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 25/ doz 48

Entrée

Baked goats milk custard with an asparagus, snow pea,
sugar snap & pickled turnip salad 22

Marinated tomato, cucumber, fennel, red onion & olive
salad with French chèvre layered croutons 24

Confit salmon & smoked trout en cocotte, confit salmon
potted with smoked trout, capers, cornachons, lemon, dill
& crème fraîche served with fresh baguette & vegetable
crudités 26

Scorched duck liver parfait with toasted baguette &
housemade sweet-spiced orange marmalade 19

Coquilles St Jacques Scallops, seared served on mushroom
duxelle & gruyère béchamel gratinée, this dish with us 7
years & still great, 25

Main Course

Spiced roasted cauliflower on lentils & chick peas braised
in tomato & white wine with sweet spices & dried apricots
finished with house made herbed labne 35

Pumpkin slow-roasted with garlic & sage served with
pumpkin gnocchi, asparagus, green beans & snow peas
dressed in sauce verte with toasted walnuts & Roquefort 36

Cassoulet "Nouvelle" Confit duck leg on haricot beans
braised in stock with garlic pork sausage, speck & crispy
fennel crumb pangrattato 42

Heritage ethically raised omnivorous special sourced from
Feather & Bone Butchers, cooked with love - waitstaff will
inform @ MP

Market Fish – MP , waitstaff will inform

Steak-frites ("steak – freet") 150-gram grass-fed, Northern
NSW eye fillet steak with housemade organic potato fries 42

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

Sides 9/14

Organic Sebago fries / seasonal organic green vegetables / Organic baby cos & butter lettuce salad with creme fraiche dressing & crispy shallots

Fromage 28

Selection of two or more cheeses from our selection, with bread, fruit and nuts (for 2 x 30-gram cheeses/ +9 extra cheese)

Dessert 17

Vanilla crème brûlée with a rhubarb & ginger sorbet with candied rhubarb twists

Lemon & lime posset with macerated tropical fruits & cardamom spiced shortbread

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

Affogato: fresh espresso, Italian hazelnut liquor, house made ice cream 22 (+5 on 3 course menu)

We would like to thank the following producers/providers for the amazing produce and wines:

Mickeys Fruit & Veg, Redfern / Back To Eden Organics / M & T meats / Feather & Bone, Marrickville / Ergo Wines, Camperdown / World Wine Estate / Vintage & Vine / Le Secret Wines

Card fees 1% / AMEX 2%