

## **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

Wine pairing - Château Ragotière Muscadet

### **Entrée**

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

Wine pairing – Clos Rousely Sauvignon Blanc (Bio)

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

Wine pairing – Cantina di Negrar Soave

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

Wine pairing – Swift Rosé Cuvée Sparkling

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

Wine pairing – Santolin Single Vineyard Chardonnay

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

Wine pairing – Nathalie Falmet Cuvée Brut Champagne

## **Main Course Plates**

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

Wine pairing – Nino Negri Valtellina (Nebbiolo) Italy

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

Wine pairing – Domaine de Séminaire Côte du Rhône (Bio)

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

Wine pairing – First Foot Forward Pinot Noir Yarra Valley

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

Wine pairing – Schwarz Meta Shiraz Barossa Valley

Market Fish – MP , waitstaff will inform

Wine pairing – Château Gassier Provence Rosé France

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

Wine pairing – Château de Cerons Graves Bordeaux Rouge France

**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