

RESTAURANT DINNER MENU

Available from 6pm Friday & Saturday nights

ENTREE

Charcuterie de palma saucisson sec, saison black truffle & squid ink salami | 10

Oysters champagne cucumber mignonette | 5ea (gfo, dfo)

French Onion Soup gruyere crouton | 12

Twice Cooked Goat's Cheese Souffle | 14

Prawns in garlic & pernod sauce | 22 (gfo)

Pork, Pistachio, Prune Terrine | 12 (gfo, dfo)

Seared Scallops with pork belly, cauliflower puree, quail egg | 24 (gfo)

MAIN

Wild Mushroom Risotto parmesan | 34 (vg) (gfo)

Grilled Local Rockling mussel beurre blanc, saffron potato, leeks | 42 (gfo)

Confit Duck Leg de puy lentils, baby vegetables, celeriac cream | 38 (gfo)

Roasted Chicken Coq Au Vin lardons, mushroom, paris mash | 38

Steak Frites served with french fries, watercress & choice of red wine jus, pepper or cafe de paris

Black Angus Porterhouse 250g | 36 (gfo, dfo)

100 Day Grain Fed Riverine Scotch Fillet 350g | 48 (gfo, dfo)

M.B 5 Wagyu Beef 200g Eye Fillet | 50 (gfo, dfo)

SIDES

Green Bean Almondine Salad | 8 (gfo, dfo)

Lyonnaisse Potatoes | 8 (gfo)

Green Leaves, Pickled Onion, Walnut Salad | 8 (gfo, dfo)

Petit Pois a la Francaise | 8 (gfo)

DESSERT

Churros chocolate dipping sauce | 10

Apple Pie Bites 3 pieces | 8

Peach Melba | 12 (gfo)

Cheese Plate lavosh, quince - 1 cheese 40g | 10ea - 2 cheese 80g | 20ea (gfo)

18 month Charles Arnuaud Comte

Ile de France Camembert Fermier

Please note we are a cashless venue

VG - vegetarian, VE - vegan, VEO - vegan option, GF - gluten free, GFO - gluten free option
DF - dairy free, DFO - dairy free option, Please let us know of any allergies.

Some items may contain traces of crustaceans.