



FRENCH CULINARY JOURNEY

2 - Course

\$47

starters + main

3 - Course

\$60

starters + main + dessert

Starters (to share)

Sourdough GF0/DF0

cultured house butter | garlic crumb

Marinated Olives GF0/DF0

cultured goat's yoghurt | lavosh

Mains (choice of)

Market Fish GF

preserved lemon | blue mussels | herb oil
sea salad | purée de poireaux

Hawkesbury Duck Leg GF/DF0

roasted dutch carrots | goats' whey and
parsnip purée | blackened apple | sunflower
seed | white wine jus

Confit Pork Belly GF/DF

smoked aubergine | fennel and grape salad
apple vinegar | poppy seeds

Risotto Maison V/DF0

ratatouille | tomate | dried aubergine |
mimolette

Desserts (choice of)

Crème Brûlée GF0

tonka bean | kiwi and apple compote |
burnt oats sable

Feijoa and Blueberry Sorbet GF0/DF0

marjoram guimauve |
sellowiana flesh chutney | pear
lime meringue

Bee-Pollen Panna Cotta GF0

syconia jam | piel de sapo sorbet |
honey tuille | vanilla soil

AVAILABLE TIMES

LUNCH : Wed thru Sun

DINNER : Tue thru Fri

15% surcharge applies on public holidays

Maximum tables of up to 10 guests