

Entrée	\$18.50
Oysters with Ham Hock, Kipfler Potato and Cucumber	
Rainbow Trout Fillet with Celeriac and Horseradish Remoulade	
Bacon Wrapped Scallops with Blue Cheese Mousseline and Pea Salad	
Twice Baked Spinach, Caramelised Onion and Goats Cheese Soufflé	
Organic Chicken Liver Parfait with Cornichons and Toast	
Warm Rabbit Rillettes with Frisee, Pear and Muscatels	

Mains	\$32.00
Poisson du Jour (Fish of the Day)	
Salmon Poached in Olive Oil with Cauliflower, Red Radish, Sorrel and School Prawns	
Roast Venison with Braised Red Cabbage	
Sautéed Calves Liver with Pomme Purée Balsamic Jus and Crisp Onions	
Polenta with Spinach and Crisp Mushrooms	
Confit Duck with Savoy Cabbage, Lentils and Carrot Purée	
Twice Cooked Lamb Neck with White Bean Puree, Black Olives and Parsley Salad	
Wagyu Steak Tartare	

Plats Pour Deux	(Plate for Two)
Wagyu Rump Cap (Marble Score 9), Pomme Lyonnaise and	
\$72.00	
Mushroom Ragout	

Sides	
Warm Baguette	\$4.50
Green Salad with House Dressing	
\$7.00	
Pommes Frites	\$8.00
Pomme Purée	\$8.00
Green beans with Hazelnut Vinaigrette	
\$8.50	
Peas with Braised Onions	\$8.50

Degustation (please see waiter regarding availability)

\$85.00

with accompanying wines

\$115.00

Escargot

Freshly Shucked Rock Oysters with Eshallot Vinaigrette

2010 Mader Riesling

Bacon Wrapped Scallops with Blue Cheese Mousseline and Pea

Salad

2009 Vire-Clesse Chardonnay

Salmon Poached in Olive Oil with Cauliflower, Red Radish, Sorrel and School Prawns

2009 Château Rio Tor Côtes de Provence

Passionfruit Sorbet with French sparkling wine

Roast Venison with Braised Red Cabbage

2010 Domaine Cuilleron Shiraz

Assiette de Fromage- Four Cheeses

2010 Château Lamothe Cabernet Merlot

Chocolate Marquise with Frangelico Ice Cream

2005 Cornet & Cie "Mise Tardive" Banyuls Grenache

Coffee and Tea with Petit Fours

Dessert

\$14.50

Rhubarb Crème Brûlée

Sour Cherry Clafoutis with Vanilla Ice Cream

Chocolate Marquise with Frangelico Ice Cream

Pear Tarte Tatin with Cinnamon Ice Cream

Selection of Ice cream and Sorbet

\$13.00

Selection of Handmade Petit Fours

Assiette de Fromage – Four Cheeses (\$5 supplement for Dinner Special)

\$19.00

Dinner Special- 3 courses \$60 per person. On Friday & Saturday nights you must arrive at 6.30pm and be out by 8pm. (Only for the Dinner Special) BYO Monday to Thursday, \$15.00 per bottle. All dishes prepared in house daily. Menu may change due to availability. Menu is GST inclusive.