

menu

to start

olives marinated in citrus and fresh herbs	6.50	pie mini duck pie with cherry relish	5.90
dips to enjoy with bread roast artichoke and parmesan or olive pesto	5.50	cured meats morcon catalan sausage	9.50
bread mini loaf of sour dough bread made with spelt flour, served with french butter	6.90	lomo cured pork loin	8.50
		sanjose sopressa	7.50
		sanjose chorizo	8.50

entree

soup french onion			16.50
tart caramelised beetroot tarte tatin, goats curd and passionfruit vinaigrette			16.90
kingfish sashimi of kingfish, pickled ginger, persian feta and rocket			17.50
parfait chicken liver parfait with port wine jelly			16.50
pork chilli caramel pork bun with pickled cucumber, green mango and pomelo			18.00
salmon citrus cured salmon, dill crème fraiche and hot potato blinis			21.50
beef grilled beef salad, walnuts, blue cheese and cabernet syrup with caramelised onion			18.90
crab crispy fried soft shell crabs with sauce tartar, celeriac remoulade and candied lemon			17.50

pasta

rotoli mushroom and raclette rotoli, with roasted hazelnut vinaigrette			25.90
fettuccine handmade fettuccine carbonara with cold smoked salmon and dill crème fraiche			26.90
gnocchi potato gnocchi with taleggio, poached pear and roasted walnuts			25.50

menu

mains

chicken	28.50
roast young chicken with crisp hash brown, green onion and truffle butter	
scallops	35.50
joselito iberico jamon, grilled prawns and seared scallops with orange oolong dressing	
lamb	33.00
slow cooked leg steak of lamb with dosa pancake, masala potato and raita	
trout	28.50
roast ocean trout wrapped in potato on nicoise salad, sauce gribiche	
wagyu	39.50
roast leg steak, braised brisket "bourguignon", shallots, mushroom and bacon	
fillet	31.90
of black angus beef 250g with mushroom tart, chicken parfait and sauce bercy	
barramundi	32.50
fillet wrapped in pancetta with snow pea tendrils, peas and roast artichoke cream	
sirloin	39.00
of pasture fed black angus beef 350g, pommes maxim and cafe de paris	
whitefish	27.90
cooked a 'la meuniere with lemon, parsley, white wine, butter and capers	
steak	27.50
grilled minute steak with mushroom macaroni, baby spinach and watercress puree	

sides

young iceberg lettuce, white anchovy, soft egg, capers and caesar dressing	11.90
mizzuna and ruby salad, apple, cider dressing	8.50
salad of broad beans, basil shallots, cherry tomato and beetroot	10.50
baby carrots with citrus butter and sugar snaps	10.50
sautéed brussel sprouts with pancetta	9.90
hand cut fat chips	9.90
crisp hash browns with sauce aioli	10.50

open breakfast & lunch tuesday to sunday dinner tuesday to saturday

menu twenty three

a surcharge of 3% will apply to amex and diners club transactions

no separate accounts