



Menu available from 12.00pm to 10.30pm daily

Friday – Saturday till 11.00pm

BAR BITES

Three Sydney rock oysters with lime \$12

Mini club sandwiches (2 pcs) \$9

Tomato arrancini (4 pcs) \$7

Avocado crab cocktail \$12

Escargots petit gris á lá Provençale \$9

Salt and pepper school prawns, aioli \$10

Cocktail chorizo, Dijon mustard \$9

Scallops, wakame seaweed \$12

Karaage chicken, wasabi mayonnaise \$9

Fig, Parma di prosciutto \$12

TO SHARE

Chicken liver parfait, cherry compote, toasted brioche \$21

Soft shelled crab, green papaya salad \$22

Ocean trout rillettes with toasted baguette \$23

Steak tartar, toasted sourdough \$25

Chilli garlic prawns \$22

Charcuterie plate- sopressa, coppa, Parma ham \$26

Baby beetroot, goat curd, balsamic reduction \$15

MAIN EVENT

Fillet of beef, béarnaise sauce, Pommes Frites \$42

Salmon, peas, zucchini, asparagus, lemon oil \$35

Lamb cutlets, heirloom tomatoes, mint fetta \$39

Linguini, chilli and garlic, confit baby tomato, basil, olive \$24

SIDES

All sides \$8

Mesclun leaf salad with house dressing

Pommes Frites

Seasonal Vegetables

Mash Potato

DESSERTS

All desserts \$15

Confit pineapple and yoghurt mousse, mandarin sorbet

Chocolate brownie, vanilla ice cream

Vanilla bean crème brûlée with berries

Home-made ice cream and sorbet

Seasonal fruit plate

Selection of cheese with fresh honey comb and lavosh

1 type \$10

2 types \$16

3 types \$20