



Baguette & Truffle Butter * 12.0

ENTRÉE

CHOICE OF

Hock, Foie Gras, Lentil Le Puy Terrine, Onion Jam & Horseradish Vinaigrette

Cured Salmon, Cucumber Maseria and Truffle Labneh

Escargots Burgundy Style, Garlic Butter 6 Pieces

- 12 Piece Surcharge 10.0

Seared St Jacques Scallops, Ricard Beurre Blanc, Pancetta, Pea Emulsion

- Surcharge 10.0

MAIN

CHOICE OF

Barramundi Ballotine, Sweet Potato Mash, Citrus Beurre Blanc Sauce

Sand Crab & Tarome Crayfish Lasagne, Creamy Crustacean Sauce *

Duck Confit A L'Orange, Pommes Dauphine, Gastrique Sauce

Lamb Rump, Root Vegetable Gratin, Pumpkin Purée & Rosemary Jus

- Add Moreton Bay Bug 10.0 per piece

Wagyu Striploin 300g MB Score 9 by ICON, Homemade Robuchon Potato Purée, Truffle Jus

- Surcharge 40.0

SIDE

Mixed Greens 15.0

Pomme Frites with Aioli and Rosemary Salt 15.0

DESSERT

CHOICE OF

Pistachio Crème Brûlée, Strawberry & Rose Sorbet

Frozen Mango Parfait, Mango Chilli Salsa & Chocolate Sorbet

Towri Sheep Cheese Filo Pastry Finger, Blackberry & Cinnamon Jam

2 Courses 80.0 - 3 Courses 95.0

Menu subject to market availability

Menu is Gluten Free except for items marked *

Gluten free option available upon request

Public Holiday 15% Surcharge