

BANQUET DU CHEF

FOR 2 OR MORE GUESTS

EN COMPAGNIE \$99pp

Add wine pairing for \$65pp (includes 5 wines)



BRIOCHE

Cherry wood smoked butter

PRAWN COCKTAIL (gf, df)

Avocado, smoked chilli dressing, mayonnaise, gem

DUCK LIVER PARFAIT (gfo)

Orange, pickle, hazelnut, brioche

CÔTE D'AZUR TIGELLE

Poached Moreton Bay Bug, béarnaise, gem

TORTELLINI

Short rib del plin filling, spinach cream, seasonal truffle, e.v.o.o., jus lie

PORK TOMAHAWK (gf, df)

Kingaroy, almond fed pork, grilled, spices, citrus honey

MÉDITERRANÉE (gf, dfo)

Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette

WHITE CHOCOLATE

CRÈME BRÛLÉE (gfo)

Almond biscotti, whipped mascarpone

LES PETITS PLAISIRS \$69pp

Add wine pairing for \$45pp (includes 3 wines)



PANÏSSE (v, gf, veo)

Sauce gribiche

TAPENADE D'OLIVES (v, ve, gfo)

Olive tapenade, toasted baguette

BYRON BAY BURATTA (v, gfo)

Grape tomato, fig, herbs, e.v.o.o., baguette

CÔTE D'AZUR TIGELLE

Poached Moreton Bay Bug, béarnaise, gem

BEEF TARTARE (gf, df)

Dijon, capers, cornichon, chives, egg yolk, potato crisps

ROASTED CHICKEN (gf, df)

Chicken jus, leaf, lemon

UPGRADES

Freshly shucked live oysters (gf, df)	\$7ea
Brioche with hickory smoked butter	\$7ea
Oscietra Caviar bump	\$25

PETITES ASSIETTES

SMALL PLATES



BRIOCHE

Cherry wood smoked butter

\$15

PANÏSSE (v, gf, veo)

Sauce gribiche

\$18

BYRON BAY BURATTA (v, gfo)

Grape tomato, fig, herbs, e.v.o.o., baguette

\$20

DUCK LIVER PARFAIT (gfo)

Orange, pickle, hazelnut, brioche

\$24

TORTELLINI

Short rib del plin filling, spinach cream, seasonal truffle, e.v.o.o., jus lie

\$24

BEEF TARTARE (gf, df)

Dijon, capers, cornichon, chives, egg yolk, potato crisps

\$28

PETITE WAGYU BURGER

500 day grain fed wagyu rump patty, foie gras, smoked onion jam, cheddar, brioche bun, frites

\$38

TAPENADE D'OLIVES (v, ve, gfo)

Olive tapenade, toasted baguette

\$16

FRESHLY SHUCKED

LIVE OYSTERS (gf, df)

Finger lime and chilli dressing, lemon

6: \$25

12: \$42

OSCIETRA CAVIAR (gf, df)

Russian Sturgeon Caviar, blinis, crème fraîche, shallot, chives, minced capers

30g Tin: \$130

Bump: \$25

CÔTE D'AZUR TIGELLE per piece

Poached Moreton Bay Bug, béarnaise, gem

\$25

ROASTED PRAWNS (gf, df)

Sauce vierge, baby leaf sorrel

\$26

PRAWN COCKTAIL (gf, df)

Avocado, smoked chilli dressing, mayonnaise, gem

\$25

CALAMARI FRITTI (gf)

Sauce gribiche, lemon

\$24

TUNA TARTARE (gf, df)

Avocado, red pepper vinaigrette, caviar, potato crisps

\$26

GRANDE PARTES

LARGE SHARE PLATES



SIRLOIN AU POIVRE MB 8-9, 300G (gf) Darling Downs, 365 days grain fed Australian F1-F3 wagyu, pepper sauce, frites	\$79
SOVEREIGN LAMB SHOULDER (gf, df) 12 hour slow cooked, lamb sauce, persillade	\$75
ROASTED CHICKEN (gf, df) Chicken jus, leaf, lemon	\$46
PORK TOMAHAWK (gf, df) Kingaroy, almond fed pork, grilled, spices, citrus honey	\$48

MARKET PLATE FISH (gf) Butterflied, beurre meunière, leaf	\$44
NSW WAGYU TRI TIP MB 8-9, 300G (gf) Pumpkin noisette, red wine jus, burnt shallot, verte	\$48
SQUID INK FETTUCCINI WA Rock Lobster, bisque, lobster oil	\$90
CAULIFLOWER STEAK (gf) Cauliflower cream, sauce vierge, persillade, chilli oil, candied walnuts	\$40

ACCOMPAGNEMENT



PANÏSSE (v, gf, veo) Sauce gribiche	\$14
FRITES DE MAISON French fries	\$15
POMMES DE TERRE RÔTISSOIRE (gf, dfo) Roasted potatoes	\$14
MÉDITERRANÉE (gf, dfo) Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette	\$15

SALADES



SALADE PROVENÇALE (gf, dfo) Flat iron steak, roquefort, pepita, rocket, burnt butternut, pickled spanish onion, mustard vinaigrette	\$38
SALADE RIVIERA (ve, gf, df) Kale, pear, fresh herbs, quinoa, pomegranate, smoked pepper vinaigrette	\$24
SALADE DE CANARD (df) Duck, freekeh, herbs, citrus dressing	\$34

BONBONS

SWEETS



WHITE CHOCOLATE CRÈME BRÛLÉE (gfo) Almond biscotti, whipped mascarpone	\$15
DECONSTRUCTED TIRAMISU (gfo) Coffee crème, biscuit, coffee pearls, chocolate crisps, mascarpone crème	\$18

FROMAGE SELECTION (v, gfo) Selection of imported artisan French cheese (45g), condiments, lavosh	
1 Cheese Plate	\$12
2 Cheese Plate	\$18
3 Cheese Plate	\$24

gf gluten free Δ df dairy free Δ v vegetarian Δ ve vegan Δ o option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 10 and more.
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.