

## PETITE ASSIETTES

### SMALL PLATES



<b>BOOMER BAY TASMANIAN OYSTERS</b> (gf, df) Lemon and apple mignonette, fresh lemon	6: \$28 12: \$45
<b>FOCACCIA</b> (v) EVOO + Add stracciatella \$9	\$12
<b>PANÏSSE</b> (gf, df, v, ve) Sauce gribiche, fresh lemon	\$16
<b>KING PRAWN ROLL (2)</b> Panko crumbed, cannes sauce, romaine	\$24
<b>CANARD PARFAIT</b> (gfo) Duck parfait, orange, pickle, hazelnut, brioche	\$26
<b>WHITE BEAN HUMMUS</b> (gfo, df, v, ve) Cannellini, white miso, tahini, chilli oil, charred flat bread	\$17
<b>TARTARE DE BOEUF</b> (gfo, df) Beef tartare, dijon, capers, cornichon, chives, egg yolk	\$29
<b>BURRATA ET TOMATES</b> (gfo, v) Byron Bay burrata, heirloom tomatoes, pine nuts, torn basil	\$28
<b>ROASTED KING PRAWNS</b> (gf) Chilli and herb beurre, micro sorrel	\$28
<b>TAPENADE D'OLIVES</b> (gfo, df, v, ve) Olive tapenade, charred flat bread	\$16
<b>WINTER BAKED PROVOLONE</b> (gfo, v) Muscatels, warm baguette	\$26
<b>PROSCIUTTO DI PARMA</b> EVOO + Add focaccia and stracciatella \$16	\$24
<b>POULPE</b> (gf, df) Grilled octopus, roasted potatoes, fine mint, caper salsa	\$26
<b>TUNA TARTARE</b> (gfo, df) Tuna saku, fresh avocado, white soy and roasted sesame tare	\$29
<b>CALAMARS FRITS</b> (gf) Lemon and fine herb aioli	\$26
<b>KINGFISH CRUDO</b> (gf) Lemon apple gel, serrano oil, buttermilk, micro herbs	\$28
<b>CHEFS' SELECTION ARANCINI</b> (gfo, v) Accoutrements	\$24

## SALADES



<b>SALAD PROVENÇALE</b> (gf, dfo) \$42 Mb 6+ wagyu flat iron, roasted pumpkin, rocket, pickled onion, shadows of blue	<b>SALAD DE CANARD</b> (gf) \$38 Smoked duck breast, puy lentil salad, beetroot, walnuts, chevre
--	---

## GRANDE PARTES

### LARGE SHARE PLATES



<b>CÔTELETTE DE VEAU</b> (dfo) Gremolata crumbed, pear, napa cabbage and fennel salad, fresh lemon	\$54
<b>BOUILLABAISSSE</b> (gfo, df) Mussels, clams, squid, prawns and bugs poached in tomato and basil broth, chili sambal, charred baguette	\$58
<b>ALMOND FED PORK TOMAHAWK</b> (gf) Braised cider apple, seeded mustard honey butter	\$55
<b>CÔTE DE BOEUF</b> (gf, df) Mb 6+ wagyu rib fillet, pommes frites, bordelaise sauce	\$78
<b>PETIT RAINBOW TROUT FILLETS</b> (gf) Fennel lemon and herb butter, chervil	\$52
<b>SOVEREIGN LAMB SHOULDER</b> (gf, df) Lamb jus gras, fine mint, caper salsa	\$78
<b>POULET RÔTI</b> (gf, df) Whole roasted chicken, jus, leaf, lemon	\$54
<b>CAULIFLOWER STEAK</b> (gf, dfo, v, veo) Chestnut and sage purée, caramelised pumpkin seeds, chilli oil, herbs	\$48

## ACCOMPAGNEMENT



<b>POMMES DE TERRE RÔTIÉS</b> (gf, dfo, v) Roasted potatoes, confit garlic, thyme butter	\$15
<b>FRITES MAISON</b> (gf, df, v, ve) Smoked sea salt	\$15
<b>CHARRED BROCCOLINI</b> (gf, v) Chevre, caramelised pepita, honey drizzle	\$16
<b>ROASTED FIORETTO</b> (gf, df, v, ve) White bean skordalia, persillade	\$17
<b>MÉDITERRANÉE</b> (gf, dfo) Blue cheese, rocket, roasted pepitas, burnt pumpkin, pickled Spanish onion	\$18

## BONBONS

### DESSERT



<b>CRÈME BRULÉE</b> (gf, v) White chocolate and raspberry, vanilla mascarpone	\$16	<b>SKILLET BROWNIE</b> (v) Vanilla bean gelato	\$18
<b>BASQUE CHEESECAKE</b> (gf, v) Pistachio cream, brandy snap	\$18	<b>FONDUE AU CHOCOLAT</b> (gfo, v) Strawberries, charred marshmallow, sweet brioche <i>Shared Between 2</i>	\$32

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.