

SALON ET TERRASSE DE LA PISCINE

LOUNGE & POOL DECK



FOCACCIA (v) EVOO + Add stracciatella \$9	\$12
PANÏSSE (gf, df, v, ve) Sauce gribiche, fresh lemon	\$16
KING PRAWN ROLL (2) Panko crumbed, cannes sauce, romaine	\$24
TAPENADE D'OLIVES (gfo, df, v, ve) Olive tapenade, charred flat bread	\$16
WHITE BEAN HUMMUS (gfo, df, v, ve) Cannellini, white miso, tahini, chilli oil, charred flat bread	\$17
BURRATA ET TOMATES (gfo, v) Byron Bay burrata, heirloom tomatoes, pine nuts, torn basil	\$28
PROSCIUTTO DI PARMA EVOO + Add focaccia and stracciatella \$16	\$24
CANARD PARFAIT (gfo) Duck parfait, orange, pickle, hazelnut, brioche	\$26
POULPE (gf, df) Grilled octopus, roasted potatoes, fine mint, caper salsa	\$26
TARTARE DE BOEUF (gfo, df) Beef tartare, dijon, capers, cornichon, chives, egg yolk	\$29
KINGFISH CRUDO (gf) Lemon apple gel, serrano oil, buttermilk, micro herbs	\$28
CALAMARS FRITS (gf) Lemon and fine herb aioli	\$26

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.

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BOOMER BAY TASMANIAN OYSTERS (gf, df)	6: \$28
Lemon and apple mignonette, fresh lemon	12: \$45
ROASTED KING PRAWNS (gf)	\$28
Chilli and herb beurre, micro sorrel	
WINTER BAKED PROVOLONE (gfo, v)	\$26
Muscatels, warm baguette	
CHEFS' SELECTION ARANCINI (gfo, v)	\$24
Accoutrements	
TUNA TARTARE (gfo, df)	\$29
Tuna saku, fresh avocado, white soy and roasted sesame tare	
WAGYU BEEF SLIDERS (3)	\$28
Wagyu beef, black garlic aioli, swiss cheese, brioche	
CHEESE BOARD (gfo, v)	\$36
Trio of cheese, lavosh, fresh fruit and nuts, fig paste	
CHARCUTERIE BOARD (gfo, df)	\$45
Chef's selection of artisanal cured meat, accoutrement, baguette	
FRITES MAISON (gf, df, v, ve)	\$15
Smoked sea salt	
POMMES DE TERRE RÔTIÉS (gf, dfo, v)	\$15
Roasted potatoes, confit garlic, thyme butter	
SALAD PROVENÇALE (gf, dfo)	\$42
Mb 6+ wagyu flat iron, roasted pumpkin, rocket, pickled onion, shadows of blue	
SALAD DE CANARD (gf)	\$38
Smoked duck breast, puy lentil salad, beetroot, walnuts, chevre	

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