

PETITE ASSIETTES

SMALL PLATES



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

SALADES



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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GRANDE PARTES

LARGE SHARE PLATES



BOUILLABAISSE (gf, df) Mussels, clams, squid, prawns and bugs poached in tomato and basil broth, chili sambal, charred baguette	\$58
ALMOND FED PORK TOMAHAWK (gf) Braised cider apple, seeded mustard honey butter	\$55
CHATEAUBRIAND (gf) 400g eye fillet, hollandaise, roasted pomme de terre, buttered asparagus	\$130
CÔTE DE BOEUF (gf, df) Mb 6+ wagyu rib fillet, pommes frites, bordelaise sauce	\$78
PETIT RAINBOW TROUT FILLETS (gf) Fennel lemon and herb butter, chervil	\$52
SOVEREIGN LAMB SHOULDER (gf, df) Lamb jus gras, fine mint, caper salsa	\$78
POULET RÔTI (gf, df) Whole roasted chicken, jus, leaf, lemon	\$54
CAULIFLOWER STEAK (gf, dfo, v, veo) Chestnut and sage purée, caramelised pumpkin seeds, chilli oil, herbs	\$48

ACCOMPAGNEMENT



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

BONBONS

DESSERT



CRÈME BRULÉE (gf, v) \$16 White chocolate and raspberry, vanilla mascarpone	SKILLET BROWNIE (v) \$18 Vanilla bean gelato
BASQUE CHEESECAKE (gf, v) \$18 Pistachio cream, brandy snap	POIRE POCHÉE (v) \$19 Saffron poached pear, cardamom creme anglaise, gingersnap biscuit crumb

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.