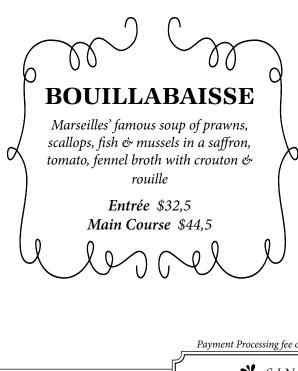


POTATO GNOCCHI pan-fried with sautéed field mushrooms, chard hazelnuts, vincotto, truffle oil & shaved Parmesan	\$36,5
WILD MUSHROOM RISOTTO with truffle oil & Parmesan	\$36,5
LINGUINI with prawns, scallops, fish & mussels, leek, tomato, chervil & roquette	\$44,5
PAN SEARED FISH on celeriac purée with champagne saffron beurre blanc, salmon roe, shaved fennel and herb salad, citris oil dressing (wild caught, priced as per market availability)	Market Price
CONFIT DUCK LEG served on a bed of braised brussel sprouts in a mild mustard & duck jus sauce	\$39,5
CHAR-GRILLED LAMB RUMP baked cannellini beans, savoy cabbage, roasted capsicum, salt bush and a rich lamb jus	\$42,5
COQ AU VIN (blanc) French classic -braised free range chicken, button mushrooms lardons, baby potatoes in a rich white wine reduction	\$34,5

VEAL SCHNITZEL with a Panko and Parmesan crumb, house slaw **\$37,5** with seeded mustard dressing



FROM THE GRILL

PRIME GOULBURN VALLEY

EYE FILLET

\$48,5

Char-grilled with bordelaise sauce hand cut chips & confit garlic

SCOTCH FILLET - grass fed \$44,5

Char-grilled - Roasted Swiss brown mushrooms, parsely & Parmesan garnish - truffle oil

\$34,5

STEAK FRITES \$3 Classic Paris favourite with café de Paris butter



Payment Processing fee of 1.8% applies to all credit cards

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