FRENCH CULINARY JOURNEY

PRIX FIXE MENU

Mains $28 | 2-Course $38 | 3-Course $48

Entrée

'Three Oysters' (Arcachon) GF/ DF

3 Oysters shucked to order; served with merlot vinegar & black pepper mignonette.

'Truffled French Toast' (Montrachet) V/ GFO

King brown mushroom, goats' cheese and leek gel, truffle snow, burnt onion, 63.5-degree egg.

'Pâté' (Reims)

Duck liver pâté; house made, seasonal pickles, condiments, toasted bread.

Main

'Barramundi' (Nice) GF/ DF

Seared Cone Bay ocean farmed barramundi served with classic niçoise salad, crumbed egg and dehydrated olive.

'Lamb Shoulder' (Languedoc) GFO

Braised Junee lamb shoulder ala mode, garlic stuffed field mushroom, black garlic puree, mizuna.

'Gnocchi' (Versailles) V/ DFO

Seasonal root vegetables, kale, garlic crumb.

Desserts

'Kir Royale #2' (Champagne) GF/ DF

Champagne sorbet, cassis foam, pate de fruit, popping candy.

'Pear Tarte Tatin' (Paris)

Caramel ice cream, textures of pear, white chocolate and cinnamon snow.

AVAILABLE TIMES

Lunch : 11.30am - 2.30pm (Daily)

Dinner : 5.30pm - 6.30pm (Mon to Fri)

Prices are per person | 2 Courses are for Entrée & Main or Main & Dessert

15% surcharge to listed prices applicable on Public Holidays.

Maximum tables of up to 10 guests