

QUOI TAKE AWAY MENU

WE LOVE COVID AS MUCH AS YOU DO-WHICH I AM SURE ITS NOT ALL THAT MUCH.

2 hour notice on all takeaways

Appetizers

Baguette, ricotta and olive oil \$8

Crumpet with cream corn \$5 each

Fresh oysters with red wine and eshallot

½ \$25

1 doz \$49

Mornay

½ \$26

1 doz \$50

Charcuterie platter, cured meats, and condiments \$34

Confit Escargot, young garlic, herb sauce \$18

Entrée

Scallop Ceviche, avocado, dill, lime \$26

Steak Tartar, cured egg yolk, pecorino \$25

Cauliflower, chickpea, \$22

Duck Ballontine, ratatouille \$27

MAINS TO SHARE WITH THE FAMILY

Barramundi, eggplant, green sauce \$69

Mushroom Truffle risotto \$36

Provincial style roast chicken, confit carrot and spinach \$58

350g Rangers Valley Wagyu Striploin, score 8+ with truffle mash \$115

550g Grass Fed Cape Grim Ribeye on the bone (Tasmania) \$85

1kg+ Cote De Boeuf, Dry aged Black Angus Riverine MB4+, mash, 3 sauces \$169

Garlic honey glazed leg of lamb, ratatouille, jus \$128

Sides

Truffles fries \$10

Velvet pomme puree \$11

Truffle pomme puree \$13

Duck fat potato \$12

Warm Carrot and hazelnut \$12

Broccoli and pesto with toasted almonds \$12

Cos, Radicchio, pecan and orange \$12

Roasted pumpkin and herb yoghurt \$12

Spinach and leek gratin \$12