

Canapé

Duck, blue cheese, pecan	\$6
Potato, caviar	\$8
Lamb, pickled shallot	\$6
Duck Croquette	\$6
Grilled carrot tartar, macadamia	\$5
French onion tart, aged balsamic	\$6
Cheese Tart, fig	\$6
Scallop ceviche	\$12

Appetizers

Brioche loaf, herb butter	\$14
Charcuterie platter, cured meats, and condiments	\$36
Slow cooked beef tongue, provincial salsa	\$22
Roasted bone marrow, herb crust, aioli	\$14 each
Lamb belly Skewer, caper, lime	\$9
Barramundi rilette, toast, condiments	\$15
Fresh oysters with red wine and eshallot	½ \$28 - 1 Doz \$55
Champagne Mornay	½ \$29 - 1 Doz \$56

Entrée

Snapper ceviche, avocado, yuzu, apple, olive	\$32
Steak Tartar, cured egg yolk, French radish	\$32
Salt baked Beetroot, cabbage, curd	\$28
Free range Pork Belly, pumpkin, witlof, croquette	\$32
Scallop, Kohlrabi, cucumber	\$34
Slow cooked Duck, eggplant, barley	\$32

Main

Barramundi, Fregola, zucchini, caper, kale	\$45
Eye Fillet MB2+, carrot, silverbeet, eshallot	\$58
Lamb saddle, cauliflower, mushroom, onion	\$55
Mushroom Truffle risotto	\$39
Aged Duck breast, fig, slow cooked cabbage	\$52

Meats

350g Grass fed black Angus Striploin with truffle fries	\$45
400g Potoro NY cut MB4+ on the bone, pomme puree	\$84
350g Little Joe Scotch Fillet, pomme puree	\$62
350g Tajima Wagyu Ribeye MB5+, truffle pomme puree	\$139
350g Rangers Valley Purebred Wagyu scotch fillet MB9+	\$190
1kg+ Potoro Hand cut Cotê De Boeuf, Dry aged Black Angus MB4+, pomme puree, Jus	\$225

Sides

Truffle fries	\$14
Velvet pomme puree	\$14
Truffle pomme puree	\$16
Duck fat potato	\$15
Charred Carrot Labne, buckwheat	\$14
Broccolini grilled, Dijon garlic sauce, herb crumb	\$15
Cos, Radicchio, pecan and orange	\$14
Roasted Cauliflower gratin	\$15
Creamed Spinach and mushroom	\$14

Sauces: \$3 Mushroom sauce Peppercorn Homemade BBQ Redwine Jus

QUOI

BY JOSHUA MASON