

## Canapé

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Potato, caviar	\$8
Lamb, pickled shallot	\$6
Duck Croquette	\$7
Grilled carrot tartar, macadamia	\$5
Cheese Tart, spiced apple	\$6
Scallop ceviche	\$9
Fish Patê wafer	\$6
Caviar choux	\$12
Manchego toastie	\$8

## Appetizers

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Brioche loaf, herb butter	\$14
Charcuterie platter, cured meats, and condiments	\$36
Slow cooked escargots, garlic herb jus	\$26
Roasted bone marrow, herb crust, aioli	\$21 each
Lamb belly Skewer, caper, lime	\$11
Barramundi rillette, toast, condiments	\$19
Fresh oysters with red wine and eshallot	½ \$29 - 1 Doz \$56
Champagne Mornay	½ \$30 - 1 Doz \$58

## Entrée

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Kingfish ceviche, kiwi fruit, tomato	\$33
Steak Tartar, cured egg yolk, French radish	\$34
Beetroot, goats curd	\$29
Free range Pork Belly, miso cabbage	\$32
Scallop, Kohlrabi, cucumber	\$34
Slow cooked Duck, root vegetables	\$32
Poached Squid, peppers, orange	\$31

## Main

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Barramundi, Fregola, zucchini, caper, kale	\$46
Eye Fillet MB2+, carrot, silverbeet, eshallot	\$61
Lamb saddle, cauliflower, mushroom, onion	\$57
Mushroom Truffle risotto	\$41
Aged duck breast, swede, plum, confit shallot	\$56

## Meats

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350g Grass fed black Angus Striploin with truffle fries	\$49
350g Little Joe Scotch Fillet, pomme puree	\$67
400g Potoro NY cut MB4+ on the bone, pomme puree	\$85
350g Tajima Wagyu Ribeye MB5+, truffle pomme puree	\$139
350g Rangers Valley Purebred Wagyu scotch fillet MB9+	\$195
1kg+ Potoro Hand cut Cotê De Boeuf, Dry aged Black Angus MB4+, pomme puree, Jus	\$225

## Sides

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Truffle fries	\$15
Velvet pomme puree	\$15
Truffle pomme puree	\$17
Duck fat potato	\$15
Zucchini, chimichurri	\$15
Charred Carrot Labne, buckwheat	\$14
Broccolini grilled, Dijon garlic sauce, herb crumb	\$15
Cos, Radicchio, pecan and orange	\$14
Roasted Cauliflower gratin	\$16
Creamed Spinach and mushroom	\$14

Sauces: \$3

Mushroom sauce    Peppercorn    Homemade BBQ    Redwine Jus    Chimichurri

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