



CANAPÉS

- Cheese and French onion tart \$8
- Kingfish and caviar tart \$14
- Crab, macadamia \$12
- Bone marrow, chimichurri \$14
- Duck croquette, truffle aioli \$8
- Beef tartare, brioche, preserved lemon \$8
- Prawn sandwich \$16

ENTREES

- Beetroot, Goats Curd** \$32
Beetroot dressing, salt baked beetroot, toasted walnut
- Kingfish** \$35
Roasted macadamia, lime, cucumber and caviar
- Steak Tartare** \$34
Hand cut, Potato crisps, egg yolk, shallot, chives
- Confit Pork Belly** \$33
Artichoke, witlof, French onion, tarragon
- Crab Spaghettini** \$35
House made pasta with a citrus crab sauce, chili and caviar

STARTERS

- House made brioche**
Roasted duck fat and herb butter \$15
- Roasted Scallops**
Fennel and baby capers, jus gras \$36
- Slow cooked escargot**
Sage and Cognac sauce, brioche toast \$29
- Fresh oysters**
1/2 - \$32 / 12 - \$64
- Champagne mornay oysters**
1/2 - \$33 / 12 - \$65
- Grilled Squid**
Caper and citrus butter \$28

MAIN COURSE

- Mushroom Truffle Risotto** \$44
Black truffle, confit mushroom
- Snapper** \$58
Herb Beurre Blanc, leeks, parsley emulsion
- Aged Duck** \$61
House made duck neck sausage, a l'orange, parsnip, miso sugarloaf
- Lamb Barnsley Chop** \$54
Confit garlic, sage, radish and grilled greens
- Boeuf au Poivre** \$69
Beef Eye Fillet with roasted cauliflower, bone marrow and Cognac sauce

GRILL

350g Black Angus Striploin
Black Angus MB4+ with truffle fries
\$52

350g Black Angus Scotch Fillet
Scotch fillet with pomme puree
\$69

300g Wagyu Tajima MB7+
Scotch fillet, with truffle pomme puree
\$164

TO SHARE

Whole Roasted duck
Whole glazed roasted aged duck off the crown, confit legs
\$178

Chateau Briand
Centre cut Fillet of Beef with sauce Entrecôte
\$184

Cote De Boeuf 1kg
Black Angus MB4+ Pomme Puree, Mustard, jus
\$228

SIDES

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|----------------------------|------|----------------------------|------|
| Pomme Puree | \$15 | Confit garlic mushrooms | \$17 |
| Duck fat and sage potatoes | \$16 | Cucumber and fennel salad | \$15 |
| Truffle Fries | \$15 | Roasted broccoli, pancetta | \$16 |
| Grilled asparagus and curd | \$17 | Charred carrot, feta | \$16 |

SAUCES

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|----------------------|-----|
| Mushroom sauce | \$3 |
| Pepper sauce | \$3 |
| House made BBQ sauce | \$3 |
| Redwine Jus | \$3 |