

BON VIN

2 Courses \$76

3 Courses (entrée / main / dessert) \$90

(ask your waiter if you would like the suggested wine pairings, prices as listed)

ENTRÉE

SEARED SCALLOPS

Crisp Pancetta / Jerusalem Artichoke Puree / Truffle
+ FRITZ HAAG (RIESLING) GERMANY 2019 \$17 +

ESCARGOTS À LA BOURGUIGNONNE

Butter Puff Pastry / Burnt garlic puree / Parsnip Chips / Crisped Polenta
+ GAUTHERON (CHARDONNAY) FRANCE / FRANCE CHABLIS ~ BURGUNDY 2021 \$20 +

PRESSED CHICKEN TERRINE & HALF DEBONED CRISPY QUAIL

Leek Vinaigrette / Citrus Gel Pistachios
+ DOMAINE PICHOT DE LA BICHE CHENIN BLANC (VOUVRAY) LOIRE VALLEY 2020 \$17 +

v BEETROOT & GOATS CHEESE

Smoked Beet Tartare / Cherve Croquette / Torched Le Marquis Chèvre du Pélussin
+ BOUCHARD AINE & FILS (PINOT NOIR) BURGUNDY FRANCE 2022 \$14 +

CONFIT DUCK 'RAVIOLI'

Cooma Truffle Beurre Fondue
+ CLARENCE HOUSE / PINOT NOIR / AUST TASMANIA 2018 \$17 +

MAIN

MARKET SEAFOOD

Provincial Saffron Broth / Aioli Crouton / Fresh Herbs
+ PINOT BLANC ~ KIENZIER (PINOT BLANC) FRANCE ALSACE 2022 \$16 +

v PARISIAN GNOCCHI

Cèpe Herbed Gnocchi / Shitake Mushrooms / Cèpe Mushroom Cream Sauce
+ GAUTHERON (CHARDONNAY) FRANCE / CHABLIS ~ BURGUNDY 2020 \$20 +

BEEF FILLET / CHEEK

18-Hour Braised Cheek / Beef Tenderloin / Wilted Spinach / Red Wine Jus
+ GEOFF MERRILL RESERVE CAB SAV / AUST BAROSSA 2015 \$18 +

DUCK CASSOULET - BON VIN STYLE

Duck Confit / Cannellini Beans / Crêpinette Duck Sausage Parcel / Duck Jus
+ RESERVE MONT-REDON (GRENACHE / SYRAH) FRANCE RHONE VALLEY 2021 \$14 +

PORK LOIN STUFFED WITH BOUDIN NOIR

Parsnip Puree / Roasted Fennel / Mustard Cream Jus
+ DOMAINE DE BILA-HAUT L'ESQUERDA (SYRAH 80%) CÔTES-DU-ROUSSILLON VILLAGES 2018 \$18 +

ACCOMPANIMENTS

v MIXED LEAF 12
Champagne Vinaigrette

v SEASONAL VEGETABLES 12

v PARIS MASH 12

v FRENCH BAGUETTE 6
Butter / Smoked Salt

v FRIES 12
Truffle Aioli On The Side

DESSERT

v CHEESES OF THE WEEK

Imported & Local
+ VINTAGE PORT \$14 +

CLASSIC CRÈME BRÛLÉE

Vanilla Bean / Seasonal Berries
+ BAUMARD CARTE D'OR COTEAUX DU LAYON
CHENIN BLANC \$13 +

APPLE TARTE TATIN

Caramelised Apple Tart / Vanilla Bean Ice Cream
+ LIQUEUR / ST GERMAIN ELDERFLOWER \$15 +

MOLTEN CHOCOLATE CAKE

Bordeaux Poached Pears
+ BAUMARD CARTE D'OR COTEAUX DU LAYON
CHENIN BLANC \$13 +