



BON



VIN



MAY 17-20, 2017

NEIGHBOURHOOD INTRODUCTION SPECIAL \$45

ANY HORS D'OEUVRES, MAIN COURSE & GLASS OF CHAMPAGNE MONMOUSSEAU BRUT ETOILE NV, FRENCH TRIMBACH PINOT BLANC, LE SAINT ANDRE DRY ROSÉ OR NGERINGA 2011 SHIRAZ

HORS D'OEUVRES ~ PERFECT TO SHARE

CHICKEN LIVER PÂTÉ

Pickled Vegetables / Cornichon / Toasted Baguette 10

VG SHIITAKE MUSHROOM BRUSCHETTA

Braised Shiitake / Taleggio Cheese / Balsamic 10

COURGETTE & HALOUMI FRITTERS VG

Courgette Fritter / Haloumi / Kumara / Minted Yoghurt 10

RARE ROAST BEEF CROÛTON

Rare Roast Beef Croûton / Onion Jam / Pesto 10

1/2 DOZ SYDNEY ROCK OYSTERS

Lime Ginger Emulsion / Kombu 12

SEARED SCALLOPS GF

Scallops / Crisp Pancetta / Cauliflower Puree / Truffle 12

DUCK CREPE ROULADE

Peking Duck / Hoi Sin / Shallot 10

CHARCUTERIE BOARD FOR TWO

Salami / Prosciutto / Bresaola / Pickled Vegetable 24

PRINCIPALS

GF CONFIT DUCK LEG

Confit Duck Leg / Celeriac Puree / Pickled Red Cabbage / Pinot Noir Jus 30

HUNTER GRASS FED AGED FILLET BEEF

Dauphinoise Potato / Cavolo Nero / Caramelised Eschallot / Marrowbone / Bourdeilaise Shiraz Demi-Glace 34

VG PUY LENTIL RAGOUT

Puy Lentils / Roasted Peppers / Baby Beets / Goats Cheese / Fin Herbs 28

OCEAN TROUT

Ocean Trout / Exotic Potato / Sweet Dill & Mustard / Asparagus / Capers Berries / Micro Herb 30

ACCOMPANIMENTS

GF VG ASPARAGUS

Asparagus / Truffle Oil / Parmigiano-Reggiano 9

GF VG GREEN BEANS

Herbed Butter / Tarragon / Chervil 9

GF VG CLASSIC SHOESTRING FRITES

Aioli 9

DESSERT & FROMAGE

SWEET PETITES \$4

Beetroot Goats Cheese Tart ~ Frangelico Tart ~ Vanilla Crème Brûlée ~ Macaroons

VG BAKED BOX CAMEMBERT

Le Rustique Camembert / Thyme / Garlic / Baguette 20

VG CHEESE PLATTER

Coeur DeLion Brie / Chaumes Wash Rind / Monforte Gruyère / Bress Blue / Breads / Condiments 24