

# 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 FREMANTLE OCTOPUS

White Anchovies / Pickled Mussels / Sauce Pistou  
+ DOMAINE PICHOT DE LA BICHE CHENIN BLANC (VOUVRAY) LOIRE VALLEY 2020 \$17 +

### GLOBE ARTICHOKE TART

Parmesan / Peas / Parsley Jelly  
+ PASCAL REVERDY (SANCERRE N/A) FRANCE LOIRE VALLEY 2020 \$20 +

### CONFIT DUCK 'RAVIOLI'

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

## MAIN

### RAINBOW TROUT GRENOBLOISE

Brown Butter / Baby Capers / Flat Parsley / Lemon / Potatoes / Croutons  
+ PINOT BLANC ~ KIENZIER (PINOT BLANC) FRANCE ALSACE 2022 \$16 +

### v SEARED KING OYSTER MUSHROOM

Black Barley / Vacherin Cheese  
+ CLARENCE HOUSE (PINOT NOIR) AUST TAS 2022 \$17 +

### BEEF FILLET

Beef Tenderloin / Onion Soubise / Blue Cheese / Duck Fat Potatoes  
+ GEOFF MERRILL RESERVE CAB SAV / AUST BAROSSA 2014 \$18 +

### DUCK CONFIT

Peach Salad / Cherry Jelly / Duck Ham / Gaufrette Potatoes  
+ EARTHS END (PINOT NOIR 100%) NZ ~ CENTRAL OTAGO 2020 \$17 +

### 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 +

### CITRUS - LEMON / LIME / ORANGE

Zesty Lemon Curd & Burnt Meringue / Segmented Oranges /  
Lime & Orange Marmalade Bakewell Tart / Orange Jel  
+ LIQUEUR ~ ST GERMAIN ELDERFLOWER \$15 +

### ALMOND CHOCOLATE CAKE

Chocolate Cremeux / Coffee Meringue  
+ BAUMARD CARTE D'OR COTEAUX DU LAYON  
CHENIN BLANC \$13 +