

# BON VIN

**2 Courses \$68**

**3 Courses \$86**

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

## ENTRÉE

### SYDNEY ROCK OYSTERS (6)

*Lime Ginger Emulsion / Shallot / Chives*

+ *Monmousseau Brut Etoile NV / Chenin Blanc / Chardonnay / Fr Loire \$13 +*

### SEARED SCALLOPS

*Crisp Pancetta / Jerusalem Artichoke Puree / Truffle*

+ *Fritz Haag / Riesling / Germany 2019 \$16 +*

### ▼ HOLY GOATS CHEESE!

*Meredith & Chabichou Goats Cheese / Black Caviar Lentils / Caramelised Onion Beetroot Tart*

+ *Lawsons Dry Hills ~ Tappo / Sav Blanc / NZ Marlborough 2019 \$12 +*

### CONFIT DUCK 'RAVIOLI'

*Truffle Beurre Fondue*

+ *Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 \$18 +*

### CHICKEN LIVER PARFAIT

*Cornachon / Onion Jam / Foie Gras Floss*

+ *Fritz Haag / Riesling / Germany 2019 \$16 +*

## MAIN

### MARKET FISH EN PAPILOTE (COOKED IN PAPER PARCEL)

*Lobster Bisque Veloute / Pernod / Kipflers / Fennel / Herbs*

+ *Pichot Coteau De La Biche Chennin Blanc / Vouvray / Loire Valley 2020 \$13 +*

### BEEF 2 WAYS / WITH ESCARGOT (OPTIONAL)

*18-Hour Braised Cheek / Beef Tenderloin / Bearnaise Sauce / Garlic Walnut Parsley Butter Escargo*

+ *Epsilon Shiraz / Shiraz Aust Barossa 2019 \$14 +*

### DUCK CONFIT

*Braised Red Cabbage / Gratin Potato / Duck Jus*

+ *Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 \$18 +*

### ▼ CRISPED HERB PARISIAN GNOCCHI

*Shiitake / Chanterelle / Mushroom Ragout / Sheeps Milk Parmesan Waffer*

+ *Poggio Anima Primitivo / Southern Italy 2018 \$13 +*

### LAMB ~ HEAD TO TAIL

*Lamb Cutlet / Braised Tongue / Sweet Breads / Lamb Crépinette / Smoked Eggplant*

+ *Reserve Mont-Redon / Grenache / Syrah / France Rhone Valley 2018/19 \$13 +*

## ACCOMPANIMENTS

### ▼ MIXED LEAF 9

*Champagne Vinaigrette*

### ▼ SEASONAL VEGETABLES 9

### ▼ FRIES 9

*Truffle Aioli On The Side*

### PARIS MASH 9

## DESSERT

### ▼ CHEESES THIS WEEK

*Saint Angel Triple Cream / Saint Albray Washed / d'Affinois  
Goat / Papillon Roquefort*

+ *Epsilon Shiraz / Shiraz Aust Barossa 2019 \$14 +*

### APPLE TARTE TATIN

*Caramelised Apple Tart*

+ *Baumard Carte d'or coteaux du layon Chennin Blanc \$11*

+

### CLASSIC CRÈME BRÛLÉE

*Vanilla Bean / Seasonal Berries*

+ *Baumard Carte d'or coteaux du layon chennin blanc \$11 +*

### FLOURLESS CHOCOLATE CAKE

*Hazelnut Meringue / Crème Fraîche*

+ *Frangelico Liqueur \$10 +*