

# BON VIN

2 Courses \$68

3 Courses \$86

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

## ENTRÉE

### SYDNEY ROCK OYSTERS (6)

Lime Ginger Emulsion / Shallot / Chives

+ Monmousseau Brut Etoile NV / Chenin Blanc / Chardonnay / Fr Loire +

### SEARED SCALLOPS

Crisp Pancetta / Jerusalem Artichoke Puree / Truffle

+ Fritz Haag / Riesling / Germany 2019 +

### ▼ WARM GOATS CHEESE SALAD

Herb Crusted / Black lentils / 12 Hour Slow Roasted Beetroot

+ Pichot Coteau De La Biche Chennin Blanc / Vouvray / Loire Valley 2020 +

### DUCK RAVIOLI

Truffle Beurre Fondue

+ Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 +

### CHICKEN LIVER PARFAIT

Pickled Baby Vegetables / Onion Jam / Duck Floss

+ Trenal Morgon / Gamay ~ Beaujolais / France Burgundy 2017 +

## 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 +

### BEEF TWO WAYS

Slow Roasted Beef Filet / Braised Cheek Millefeuille / Glazed Baby Onions / Horseradish / Red Wine Jus

+ Epsilon Shiraz / Shiraz Aust Barossa 2019 +

### CONFIT DUCK LEG

Pomme Anna / Pickled & Cherry Compote / Duck Prosciutto

+ Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 +

### ▼ CRISPED HERB PARISIAN GNOCCHI

Chanterelle / Shiitake / Mushroom Ragout

+ Poggio Anima Primitivo / Southern Italy 2018 +

### LAMB TWO WAYS

Roasted Rack / Pulled Lamb / Black Lentil / Goat's Zucchini Flower / Glazed Belgium Endive / Lamb Jus

+ Chateau du Cedre Heritage / Malbec / Merlot / France 2018 +

## ACCOMPANIMENTS

### ▼ MIXED LEAF 9

Champagne Vinaigrette

### ▼ SEASONAL VEGETABLES 9

### ▼ FRIES 9

Truffle Aioli On The Side

### PARIS MASH 9

## DESSERT

### ▼ CHEESE FOR ONE

Chefs Selection of Cheeses / Breads / Condiments

+ Epsilon Shiraz / Shiraz Aust Barossa 2019 +

### GALETTE DES ROIS

Almond Puff Pastry Cake / Amaretto Crème Analgise

+ Baumard Carte d'or coteaux du layon chennin blanc loire +

### CLASSIC CRÈME BRÛLÉE

Vanilla Bean / Seasonal Berries

+ Baumard Carte d'or coteaux du layon chennin blanc loire +

### FLOURLESS CHOCOLATE CAKE

Hazelnut Meringue / Crème Fraîche

+ Frangelico Liqueur +