

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 +

CHICKEN & QUAIL BALLOTINE

Charred Greens / Paris Mash / Sauce Salmis
+ GAUTHERON (CHARDONNAY) FRANCE / FRANCE CHABLIS ~ BURGUNDY 2021 \$20 +

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 +