

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
+ CREAMERY (CHARDONNAY) CALIFORNIA US 2020 \$18 +

LOBSTER & CRAB

Lobster Yoghurt Bavaroise / Spanner Crab Remoulade / Lobster Veloute Dressing
+ MONMOUSSEAU BRUT ETOILE NV (CHENIN BLANC / CHARDONNAY) FR LOIRE \$16 +

HOLY GOAT CHEESE!

Chevre Croquette / Puy Lentils / 12-hour Roasted Smoked Beets
+ 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

MARKET FISH EN PAPILOTE (COOKED IN PAPER PARCEL)

Lobster Bisque Veloute / Pernod / Kipflers / Fennel / Herbs
+ DOMAINE PICHOT DE LA BICHE CHENIN BLANC (VOUVRAY) LOIRE VALLEY 2020 \$17 +

v BLOODLESS SAUSAGE

Potato & Beetroot Puree / Roasted & Shaved Fennel / Vegan Jus
+ CHATEAU MONT REDON - COTES DU RHONE (GSM) FRANCE RHONE \$14 +

BEEF FILLET / CHEEK

18-Hour Braised Cheek / Beef Tenderloin / Parsnip Puree
+ GEOFF MERRILL RESERVE CAB SAV / AUST BAROSSA 2013 \$20 +

WARM DUCK CONFIT SALAD

Crisp Skin / Duck Prosciutto / Cherries / Duck Fat Potatoes / Foie Gras Floss / Bronze Fennel
+ EARTHS END (PINOT NOIR 100%) NZ ~ CENTRAL OTAGO 2020 \$17 +

LAMB 3 WAYS

Roasted Lamb Loin / Lamb Tongue / 12-Hour Pulled Herbed Shoulder Croquette / Pea Puree / Overnight Tomatoes / Lamb Jus
+ RESERVE MONT-REDON (GRENACHE / SYRAH) FRANCE RHONE VALLEY 2021 \$14 +

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 +

APPLE / RHUBARB / STRAWBERRY TERRINE
Whipped Vanilla White Chocolate / Herbed Oil / Almond
Milk Cake

+ LIQUEUR / ST GERMAIN ELDERFLOWER \$15 +

CHOCOLATE / CARAMEL / COFFEE

Chocolate Caramel Mousse / Blackberries / Coffee Cream
+ CHATEAU DU CEDRE HERITAGE (MALBEC / MERLOT)
FRANCE CAHORS 2019 \$14 +