

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 CHICKEN TERRINE & HALF DEBONED CRISPY QUAIL

Leek Vinaigrette / Citrus Gel Pistachios
+ DOMAINE PICHOT DE LA BICHE CHENIN BLANC (VOUVRAY) LOIRE VALLEY 2020 \$17 +

v BEETROOT & GOATS CHEESE

Smoked Beet Tartare / Cherve Croquette / Torched Le Marquis Chèvre du Pélussin
+ EARTHS END (PINOT NOIR 100%) NZ ~ CENTRAL OTAGO 2020 \$17 +

CONFIT DUCK 'RAVIOLI'

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

MAIN

MARKET SEAFOOD

Provincial Saffron Broth / Aioli Crouton / Fresh Herbs
+ PINOT BLANC ~ KIENZIER (PINOT BLANC) FRANCE ALSACE 2022 \$16 +

BEEF FILLET

Beef Tenderloin / Lyonnaise Duck Fat Potatoes / Wilted Spinach
+ GEOFF MERRILL RESERVE CAB SAV / AUST BAROSSA 2014 \$18 +

v PARISIAN GNOCCHI

Cèpe Herbed Gnocchi / Shitake Mushrooms / Cèpe Mushroom Cream Sauce
+ GAUTHERON (CHARDONNAY) FRANCE / CHABLIS ~ BURGUNDY 2020 \$20 +

DUCK CONFIT

Torched Foie Gras / Duck Brest Prosciutto / Petit Parfait Tart / Roasted Celeriac Puree / Pickled Plums
+ 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 +

APPLE TARTE TATIN

Caramelised Apple Tart / Vanilla Bean Ice Cream
+ LIQUEUR / ST GERMAIN ELDERFLOWER \$15 +

MOLTEN CHOCOLATE CAKE

Bordeaux Poached Pears
+ BAUMARD CARTE D'OR COTEAUX DU LAYON
CHENIN BLANC \$13 +