



FRENCH CULINARY JOURNEY

2 - Course

\$38

Shared Appetizers
+ Main

3 - Course

\$48

Shared Appetizers
Main + Dessert **or** Entrée + main

4 - Course

\$58

Shared Appetizers
Entrée | Main | dessert

Appetizers

Bread V /GFO /DFO

Sourdough Baguette with whipped burnt butter, garlic crumb and confit garlic

Warmed Olives V /GFO /DFO

Goat's yoghurt, seeded lavosh

Entrée

'Duck Liver Pâté' (Paris) GFO

Seasonal pickles, condiments, toasted bread

'Smoked Ham Hock Croquettes' (Lyon)

Onion jam, red pepper mayonnaise, shiso

'Green Pea Panna Cotta' (Montpellier) V/GF

Dehydrated eggplant, green pea and apple salad, apple foam

Main

'Crispy Skinned Cone Bay Barramundi' (Bayonne) GF

Braised French white beans, Roma tomato dressing, sautéed prawns', chorizo, watercress

'Smoked Sous Vide Spatch Coq' (Orleans) GF

Sweet corn puree, pickled baby corn, fried kale, jamon espuma

'Confit Pork Belly' (Languedoc) GFO

Choucroute, grilled black pudding, fermented chilli sauce, pork scratching

Dessert

'Classic Crème Brûlée' (Paris) GFO

Streusel, grilled peach, peach gel

'Gianduja Mousse' (Cannes)

Honeycomb, fresh orange, chocolate soil, freeze-dried mandarin

AVAILABLE TIMES

Lunch : Daily

Dinner : Daily (excluding Saturdays)

(please refer our advertised business opening days and operating hours)

Prices are per person | 15% surcharge to listed prices applicable on Public Holidays.

Maximum tables of up to 10 guests