



FRENCH CULINARY JOURNEY

2 - Course

\$40

Shared Appetizers
+ Main

3 - Course

\$50

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

4 - Course

\$60

Shared Appetizers
Entrée | Main | Dessert

Appetizers

Bread V / GFO / DFO

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

Marinated Olives V / GFO / DFO

Goat's yoghurt, seeded lavosh

Entrée

'Duck Liver' Pâté (Paris) GFO

Seasonal pickles, condiments, toasted bread

'Braised Beef Croquettes' (Bordeaux)

Smoked tomato relish, shiso

'Herb and Lemon Ricotta Stuffed Confit Leek' (Nice) V / GFO / DFO

Grilled zucchini, almond milk gel, olive oil coral tuile, chive oil

Dessert

'Classic Tonka Bean Crème Brûlée' (Paris) GFO

Pistachio biscotti, freeze-dried mandarin, mandarin gel

Mains

'Pan Seared Local Caught Market Fish' (Brittany) GFO

Olasagasti anchovies on toast, pumpkin puree, fried kale, red onion jam, orange currant and pine nut sauce

'Sous Vide White Pyrenees Lamb Eye of the Loin' (Limousin) GFO / DFO

Fennel and kohlrabi remoulade, pea puree, snow pea shoots, cumin spiced jus

'Char Grilled Borrowdale Pork Sirloin' (Dijon) GFO

Piperade, boudin noir, sauce béarnaise, Jamon crumb

'Gnocchi Niçoise' (Lyon) DF

Green beans, heritage heirloom cherry tomatoes, Mojo Verde, dehydrated olives, 63.5 degree egg

'Pear Tarte Tatin' (Normandy)

Burnt Milk Sorbet, feuilletine crumb, Frangelico gel

AVAILABLE TIMES

LUNCH : WED, THU, FRI (12pm - 2pm)

DINNER : TUE, WED, THU (5:30pm - 7:30pm)

15% surcharge applies on public holidays

Maximum tables of up to 10 guests