

## ENTREES

Sydney Rock Oysters (3) \$20 Verjus Mignonette

Sourdough Baguette \$8 Cultured Butter

Warm Zucchini Salad \$21 Mimolette Cheese and Walnut Praline

Tomato Farcie \$24 Ratatouille and Whipped Chevre

Socca, Tuna Crudo \$28 Chickpea Pancake, Ulladulla Tuna

Shrimp Cocktail Brioche Toast \$28 Lemon, Red Elk

Beef Tartare, Red Radish \$32 Classic Condiments



## MAINS

300G Riverina Angus \$48 Horseradish Butter, Jus

Cheeseburger A L'Americaine & Frites \$32 Special Sauce, Dill Pickles, Tomato

The Quartier Lamb \$48 Carrot Puree, Tamarind

Supreme Chicken Breast \$42 *Corn, Shiraz Jus* 

180g Tasmanian Salmon \$46 Sauce Vierge, Coriander

Leek Parcel \$34 Creme Fraiche, Hazelnut Gratin

## DESSERTS

Dark Chocolate Mousse \$16 Sour Cherries, Chantilly

Madeleines \$16 Lemon Curd

Cheese Selection \$26

OPEN FOR DINNER
TUESDAY - SATURDAY
5PM - 9PM

## SIDES

Frites \$14

Truffle Mayonnaise

Summer Salad \$14

Red Oak Lettuce, Dijon

Grilled Broccolini \$16
Rosted Almonds

Roasted Dutch Carrots \$16 Yoghurt, Carraway seeds

Crushed Andean Potatoes \$16 Tarragon Salsa

