

AIX LONG LUNCH

Canapé

Maison Saint AIX Provence Rosé 2025

Angel oyster, native finger lime, cucumber & Champagne mignonette (gf, df)

First Course

Maison Saint AIX Provence Rosé 2025

Humpty Doo barramundi ceviche, yuzu vinaigrette, lime zest, coriander, green peppers (gf)

Citrus poached Mooloolaba prawn, pink grapefruit, pickled fennel, saffron aioli

Goat's cheese mousse, brown butter tartlet, Emporium honey, thyme, pistachio (vg, n)

Second Course

Maison Saint AIX Provence Dry White 2024

Chicken ballotine, braised leek, asparagus, tarragon, Chardonnay cream, preserved lemon (gf)

Third Course

Maison Saint AIX Beau Viva Alcohol Free Sparkling Rosé NV

Raspberry and almond tart, raspberry crèmeux, pistachio (gfo, n)



df dairy free | gf gluten free | n contains nut | o option | v vegan | vg vegetarian

Seafood Origin: A Australian | I Imported | M Mixed

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While we take care to accommodate dietary requirements, we cannot guarantee allergen-free dishes.