


Dinner a la carte
 Serving you from 5:30pm, last orders at 8pm

Entrees

Marinated olives (V,GF,DF)	8.00
House-made focaccia , harissa butter (V)	9.00
Oyster , with champagne mignonette or passionfruit and chilli salsa (GF,DF) - minimum order 4	4.90 ea
Prawn toast , prawns, ginger, chilli, sesame, sriracha, spring onions - minimum order 2	8.50 ea
Salmon tartare , avocado, red onion, citrus, coriander, ponzu (DF,GFO)	26.00
Fried squid in cardamom and clove crumb, sweet and sour dressing (GF,DF)	25.00
Baked camembert , rosemary infused honey, caramelized walnuts, rocket, toasted sourdough (V,GFO)	24.90
Hand cut beef tartare , on roasted bone marrow, truffle mayonnaise (DF,GFO)	28.00
Pork rillettes croquettes , with BBQ hollandaise sauce	24.00
Boulettes , baked beef meatballs with tomato coulis, basil pesto & smoked mozzarella (GFO, DFO)	24.90
Chicken liver parfait , onion jam, toasted brioche (GFO)	22.90
Charcuterie board , chicken liver parfait, pork terrine and rillettes, prosciutto, olives, onion jam, cornichons (GFO).....	38.00

Mains

Chargrilled Yamba prawns , prawn bisque, savoury Caribbean prawn donuts, provencale tomato (GFO,DFO)	37.00
Crispy skin barramundi , leek fondue, beurre blanc, herb oil (GF)	38.00
Crab spaghetti , spanner crab, champagne beurre blanc, sun dried tomatoes, coriander and chilli (GFO)	38.00
Lobster and prawn ravioli , lobster bisque, crème fraiche, Avruga caviar	40.00
Orecchiette pasta , with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V,GFO)	34.90
Raclette and Gruyère mac and cheese , with lardons & onions, served with a green salad (VO)	33.90
Beef Bourguignon , traditional French beef stew, with truffle mash (GF)	37.00
Confit de canard , confit duck leg with French ratatouille, orange jus (GF,DF)	39.90
Steak frites , grilled beef tenderloin, chunky hand cut chips, red wine jus or béarnaise sauce (GF,DF)	40.00
Châteaubriand steak to share , with two sides of your choice (GF) <i>Add roasted bone marrow +\$6</i>	79.00
Seafood tasting plate to share , ask your waiter	MP

Sides

Halloumi fries , aioli and tomato sauce (V,GF)	12.00
Rocket salad , pear, parmesan, caramelized walnuts (V,GF)	11.00
Roasted pumpkin with maple and Moroccan spices, labneh and almonds (V,GF)	14.00
Truffle mash (V,GF)	12.00

Dietary Information: V - Vegetarian, VO - Vegetarian optional, DF – Dairy Free, DFO – Dairy Free optional, GF – Gluten Free, GFO – Gluten Free optional.
 Our menus contain allergens and are prepared in a kitchen that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accomodate our guests' dietary requirements, we cannot guarantee our food will be allergen free and the decision to consume a meal is the responsibility of the diner.
 Card Fees: All card payments will incur a 1.9% surcharge. Public Holiday 15% surcharge. Weekends 10% surcharge. No Split Bills.

Le Menu

3 courses & a glass of wine \$79pp

Entree

- Chicken liver parfait**, onion jam, toasted brioche (GFO)
- Salmon tartare**, avocado, red onion, citrus, coriander, ponzu (DF,GFO)
- Baked camembert**, rosemary infused honey, caramelized walnuts, rocket, toasted sourdough (V)
- Fried squid** in cardamom and clove crumb, sweet and sour dressing (GF,DF)

Main

- Crispy skin barramundi**, leek fondue, beurre blanc, herb oil (GF)
- Orecchiette pasta**, with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V,GFO)
- Raclette and Gruyère mac and cheese**, with lardons & onions, served with a green salad (VO)
- Beef Bourguignon**, traditional French beef stew, with truffle mash (GF)

Dessert

- Crème brûlée**, traditional vanilla crème brûlée (GF)
- Chocolate mousse**, chocolate ganache, cookie crumble, raspberries (GFO)
- Fraise Melba**, vanilla ice cream, fresh strawberries, berry coulis, whipped cream and almonds (GF)
- Cookie Pie**, butterscotch sauce, vanilla ice cream

Wine

The Yamba Bubble **Prosecco**, Murray Darling AUS
Frankie **Sauvignon Blanc**, South Australia AUS
Chemin des Sables **Rosé**, Mediterranee FR
Até Wines **Shiraz**, Victoria AUS
or soft drink