

BON VIN ~ KETO ~ CARNIVORE OPTIONS

2 Courses \$59 ~ with paired wines (2 Glasses) \$85

3 Courses \$76 ~ with paired wines (3 Glasses) \$112

ENTRÉE

CHICKEN LIVER PÂTÉ

Pickled Vegetables / Cornichon / Keto Crouton / Onion Jam (no added sugar)
+ Monmousseau Brut Etoile NV / Chenin Blanc / Chardonnay / Fr Loire +

SYDNEY ROCK OYSTERS (6)

Lime Ginger Emulsion
+ Monmousseau Brut Etoile NV / Chenin Blanc / Chardonnay / Fr Loire +

SEARED SCALLOPS

Crisp Pancetta / Jerusalem Artichoke Puree / Truffle
+ Salomon Steinterrassen ~ Reisling / Austria / 2015 +

STEAK TARTARE

Salted Egg Yolk / Capers / Cornichon / Keto Crouton / Condiments
+ Poggio Anima / Primitivo- Salento / Italy 2018 +

MAIN

DUCK TWO WAYS

Confit Of Duck / Duck Breast / Organic / Red Cabbage / Pickled Raspberry Compote
+ Clarence House / Pinot Noir / Tas 2018 / Organic Principles - Not Certified +

BEEF FILLET

Grass-Fed / Slow Roasted Fillet / Roasted Bone Marrow / Shiitake Mushroom / Confit Garlic / Cavelo Nero / Shiraz Jus
+ Epsilon / Shiraz / Barossa Aust. 2018 +

CONFIT OCEAN TROUT

Kombu Butter / Shaved Fennel / Asparagus
+ Burklin - Wolf / Riesling / Germany Pfalz 2018 +

LAMB 3 WAYS

Loin / Ribs (Deboned) / Spiced Lamb Cigar / Roast Brussels Sprouts
+ Chateau du Cedre / Malbec - Merlot / France 2016 +

ACCOMPANIMENTS

▼ CELERIAC REMOULADE Celeriac Julienne / Winter
Leaves / Horseradish / Crème Fraîche

▼ BABY GEM SALAD 9 Champagne Vinaigrette

DESSERT

CHEESE PLATE Brie / Wash Rind / Gruyère / Blue /
Keto Crackers / Condiments
+ Chateau du Cedre / Malbec-Merlot / Fr

ASSORTED BERRIES Strawberries / Blackberries /
Raspberries / Blueberries / Crème Fraîche
+ Monmousseau Brut Etoile NV / Chenin Blanc /
Chardonnay / Fr Loire