

BON VIN

2 Courses \$62 ~ with paired wines (2 Glasses) \$88

3 Courses \$78 ~ with paired wines (3 Glasses) \$117

ENTRÉE

SYDNEY ROCK OYSTERS (6)

Lime Ginger Emulsion / Shallot / Chives

+ Monmousseau Brut Etoile NV / Chenin Blanc / Chardonnay / Fr Loire +

SEARED SCALLOPS

Crisp Pancetta / Jerusalem Artichoke Puree / Truffle

+ Fritz Haag / Riesling / Germany 2019 +

v BEETROOT TARTARE

Horseradish / Capers / Cornichon / Crème Fraiche / Pumpernickel Crumb

+ Epsilon Shiraz / Shiraz Aust Barossa 2019 +

DUCK RAVIOLI

Truffle Beurre Fondue

+ Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 +

QUAIL

Quail (Deboned) Orange Raspberry Marinated / Charred Leek & Raspberry Salad / Warm Vinaigrette Jus

+ + Trenal Morgon 2017 Gamay ~ Beaujolais France +

MAIN

TUNA "NIÇOISE"

Seared Tuna / Egg Fudge / Capers / Dutch Cream Potatoes / Cherry Tomato / Olives / Pickled Onion / Mustard Dill Dressing

+ Pinot Blanc ~ Trimbach / Pinot Blanc / France Alsace 2013 +

BEEF TENDERLOIN

Royal Blue Brisket Coquette / Glazed Baby Onion / Shiitake Mushroom / Creamed Parsnip

+ Epsilon Shiraz / Shiraz Aust Barossa 2019 +

WARM DUCK CONFIT DUCK

Crisp Skin / Duck Prosciutto / Cherries / Pâté / Foie Gras Floss / Kumara / Shaved Fennel

+ Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 +

PARISIAN GNOCCHI

Cèpe Herbed Gnocchi / Sautéed King Oyster / Shiitake / Oyster / Shaved Truffle / Mushroom Cream Sauce / Belgium Endive / Parmesan Crisp

+ Hughes & Hughes / Chardonnay / Tas Aust. 2020 +

LAMB TWO WAYS

Roasted Rack of Lamb / Spiced Crépinette / Crushed Peas / Smoked Goats Cheese / Dauphinoise Potato

+ Chateau du Cedre Heritage / Malbec / Merlot / France 2018 +

ACCOMPANIMENTS

v MIXED LEAF 9 *Champagne Vinaigrette*

v SEASONAL VEGETABLES 9

v FRIES 9 *Truffle Aioli On The Side*

PARIS MASH 9

DESSERT

STRAWBERRY & RHUBARB CLAFOUTIS

Vanilla Bean Ice Cream

+ Baumard Coteaux du Layon Carte d'Or' / Chenin Blanc / France Loire 2016 \$11 +

CHOCOLATE CAKE

Bittersweet Chocolate / Orange Blossom Blancmange / Almond Croquant

+ Monmousseau Brut Etoile NV / Chenin Blanc / Chardonnay / Fr Loire +

CLASSIC CRÈME BRÛLÉE *Vanilla Bean / Seasonal Berries*

+ Baumard Carte d'or coteaux du layon chenin blanc loire

v CHEESE FOR ONE

Chefs Selection of Cheeses / Breads / Condiments

+ Epsilon Shiraz / Shiraz Aust Barossa 2019 +