

SUMMER 2026

Salt cod croquettes 18	Baguette – <i>confit garlic & parsley butter</i> 12	Cured pork salami 12
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RAW

SICILIAN CRUDO	OYSTERS	TUNA TARTARE
Market fish salted capers, lemon olive oil 34	<i>Market Oysters – Served natural</i> Cabernet sauvignon mignonette half doz 36	Shallots, chilli chives 24

ENTRÉES

Maiale tonnato, fried sage, lemon 26	Triple cheese soufflé..... 26
Pork & duck rilette, pickled cauliflower, mustard 28	Baked oysters, buttered leeks, beurre noisette, pickles 24
Seafood cocktail, octopus, mussels, spiced Marie Rose..... 28	Grilled tiger prawns, 'nduja chilli butter, parsley..... 44

SALADS

Chopped green salad, kale, Parmesan, grated egg..... 24
Endive, pear, Roquefort, walnuts, chardonnay dressing..... 26
Niçoise, yellowfin tuna, tomatoes, asparagus, egg, anchovy 32
New York salad, prosciutto, spring peas, asparagus, chervil..... 25
Simple green salad, French vinaigrette..... 16

VEGETABLES

Escalivada, roasted capsicum, aubergine, anchovy 24
Sweetcorn 'au gratin', potato, gruyère, breadcrumbs 24
Tomato schnitzel, tomato butter sauce, basil..... 28
Green asparagus, lemon beurre blanc 24
Fried carrot, mascarpone, capers, chilli, garlic 18

QUICK LUNCH

MINUTE STEAK 120g <i>scotch, pommes frites, entrecôte sauce</i> 28

PASTA

Squid ink linguine, sautéed calamari, pancetta, lemon, chives 38	King crab pappardelle ricce, brandy bisque crème fraîche, chilli, Italian parsley 48	Tomato vodka sauce rigatoni stracciatella, Parmesan 36
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LARGE

Crumbed lamb cutlets almond, yoghurt, fried sage 48	300g WAGYU SIRLOIN Sauce au poivre 90	Market fish sauce normande 46
Roast duck, frites sauce a l'Orange 44	600g RIB ON THE BONE Fried rosemary, lemon for two 125	Citrus cured salmon asparagus, lemon beurre blanc 44
		Organic chicken piccata lemon, sage, fried capers 42

POTATOES

Parmesan beignets, pimentón..... 16	Pommes purée, olive oil, chives 14
Confit potato squares, saffron aioli..... 16	Pommes frites..... 12