

SPRING 2025

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, salt-baked beets, celeriac, egg, anchovy..... 32
Simple green salad, French vinaigrette 16

VEGETABLES

Escalivada, roasted capsicum, aubergine, anchovy 24
Cauliflower ‘au gratin’, Gruyère, Dijon, thyme, breadcrumbs 25
Roasted brussels sprouts, broccoli verde, parsley, lemon 18
Fried carrot, mascarpone, capers, chilli, garlic 18

QUICK LUNCH

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

PASTA

Duck & pork bolognese, red wine casarecce, grilled radicchio, hazelnut 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 French beans, lemon beurre blanc 44
Braised beef cheek, pommes purée, escargot a la bourguignonne 46		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