

AUTUMN 2026

Salt cod croquettes
18

Baguette – *confit garlic & parsley butter*
12

Cured pork salami
12

RAW

SICILIAN CRUDO

Market fish
salted capers, lemon
olive oil
34

OYSTERS

Market Oysters – Served natural
Cabernet sauvignon mignonette
half doz 36

TUNA TARTARE

Shallots, chilli
chives
24

ENTRÉES

Maiale tonnato, fried sage, lemon..... 26
Pork & duck rilette, pickled cauliflower, mustard..... 28
Seafood cocktail, octopus, mussels, spiced Marie Rose 28

Triple cheese soufflé 26
Baked oysters, buttered leeks, beurre noisette, pickles..... 24
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, beans, egg, anchovy 32
New York salad, prosciutto, spring peas, beans, 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
Grilled courgette & broccolini, whipped ricotta, lemon, pistachio..... 24
Fried carrot, mascarpone, capers, chilli, garlic 18

QUICK LUNCH

MINUTE STEAK 120g *scotch, pommes frites, entrecôte sauce*
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

LARGE

Crumbed lamb cutlets
almond, yoghurt, fried sage
48

Roast duck, frites
sauce a l'Orange
44

300g WAGYU SIRLOIN
Sauce au poivre
90

600g RIB ON THE BONE
Fried rosemary, lemon
for two
125

Market fish
sauce normande
46

Citrus cured salmon
French beans, lemon beurre blanc
44

Organic chicken piccata
lemon, sage, fried capers
42

POTATOES

Parmesan beignets, pimentón 16
Confit potato squares, saffron aioli 16

Pommes purée, olive oil, chives..... 14
Pommes frites 12