Shrimp Fritters
tarragon yogurt 16
Carrot Rillettes
toasted rye and Comté 12
Tarte Flambée
onions and bacon 17

Spicy Steak Tartare*
crispy potatoes and gribiche 18
Baby Gem Lettuce
red quinoa and dill dressing 16
Shaved Melon Salad
tomatoes, cucumbers and togarashi 17
Charred Avocado
peekytoe crab and spiced bread crumbs 28
Crunchy Snow Peas
marinated burrata and poached apricots 22
Chilled Corn Soup
wild rice and roasted corn salad 24
Morel Mushroom Fricassee
white polenta and grilled romaine 27
Australian Black Truffles
hand cut tagliatelle or risotto 50

Ricotta Cavatelli
summer squash and sheeps milk yogurt 31
Crispy Skin Salmon
roasted eggplant and tomato broth 39
Seared Scallops
cauliflower, almonds and brown butter 39
Roasted Lamb Saddle
ricotta agnolotti and spring onions 48
Herb Stuffed Chicken
cassoulet of summer beans and parsley 43
Crusted Beef Tenderloin
mustard-potato purée and green asparagus 47

Cherry Kugelhopf
caramelized mascarpone ice cream 16
Strawberry Tart
raspberry lemonade sorbet 16
Papaya Ice Cream Sundae
passion fruit marshmallow and cassis 16
Brioche Pain Perdu
salted caramel and gianduja ice cream 17
Selection of Cheeses*
seasonal garnish and fig bread 20

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three courses 75
wine pairing 45

If Australian black truffles are chosen as a part of three courses a $15 supplement applies.