

Table D'hôte Menu No. 2

Two course 68
Three course 86
Four course 98

Non compulsory
Lunch includes a glass of our sommelier’s selection of beer or wine.



Le Foyer
...glowing, resinous logs crackle in the hearth, filling the air with a warm, inviting aroma — an atmosphere of comfort, nostalgia, and home.

Pains

Zeally Bay assortiment de pains, Pepe Saya cultured butter (4) 10

Hors-d'œuvre

Huîtres, freshly shucked oysters, elderflower granita, piment (2) GF, DF 18
Tarte Printanière aux Petit Pois, spring pea tart, crème fraîche (2) V 18
Galette au Jambon, cured golden yolk (2) 18
Croustade de Duck Liver Parfait, strawberries (2) 18
Croquette de Homard, lobster, leek, herb emulsion, pickled shallot (2) 22
Fleurs de Courgette, goats cheese, romesco (2) V 18

Entrée

Tartare de Sher Wagyu, cured golden yolk, chives, tuile H 24
Saumon de Tasmanie, confit salmon, sea herbs, leek GF 24
Calamars, Corner Inlet wood fired calamari, sauce vert, piment GF, DF 24
Burrata aux Pêches Grillées, wood-grilled peach, cabernet vinaigrette, tendrils GF, V 22
Cuisse de canard confite et fumée, smoked confit duck leg, iberico jambon, cured and pasteurized egg yolk, crotons, frisee, herb emulison, nectarines GF 22
Coquilles Saint-Jacques, Shark Bay scallops, sobrassada, lemon labneh (2) GF, DF 22

Plat de resistance

Gnocchi à la Parisienne, asparagus, peas, George’s fleurs de courgette V 42
Boeuf Bourguignon, Sher wagyu beef cheek, swiss browns, lardons, pommes puree, jus GF 50
Pavé de Rumsteck, Sher Wagyu MB 9 rump cap, witlof, walnut, truffle jus, onion GF, H 52
Steak Frites, Sher Wagyu MB 9 rump cap 200 grams, pommes frites, bearnaise sauce GF 52
Filets de Poisson, Corner Inlet King George whiting, lemonade beurre blanc, salmon caviar, finger lime GF 58
Magret de Canard Rôti, dry aged duck breast, smoked nectarine, spring carrot, orange gastrique GF 52
Carré d’agneau, Gundagai lamb rack, spring peas, tarragon, apple, mint jus GF 52

Garnitures

Gratin de Chou-fleur, cauliflower, smoked cheddar béchamel V 14
Pommes Frites, botanical salt, aioli V, DF 12
Légumes de Printemps, wood fired spring greens, pine nuts, shallots V, DF, GF 14
Salade Maison, seasonal greens, chardonnay V, DF, GF 14

Le dessert

Soufflé au Chocolat, malt ice cream 22
Crème Brûlée, tonka bean GF 22
Mille-feuille, pistachio, cherry and Kissabel apple sorbet 22
Poire pochée, red wine poached pear, mascarpone ice cream, Oscietra caviar GF 22

Assiette de fromages

Deux Fromage 24
Trois Fromage 36
Fromagerie Rouzaire Brillat-Savarin FRANCE
Long Paddock Ironbark AUSTRALIA
Long Paddock Bluestone AUSTRALIA
Served with lavosh, walnuts, honeycomb.





LE FOYER

BRASSERIE