

## TO SHARE

Charcuterie Board  
Saucisson, Bresaola, Bayonne Ham  
Pork and Fennel Salami - 40

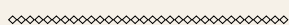
Seafood Board  
Natural Oysters, Moreton Bay Bugs  
Salt and Pepper Squid, Seared Scallops  
Crispy Market Fish- 60

Whole Baked Brie  
Bitton Citrus Honey, Caramelised Walnuts, Fresh Pear - 30

## ENTREES

Half Dozen Oysters with Mignonette - 25  
Seared Scallops, Carrot Puree, Almond Butter - 26  
Confit Chicken and Macadamia Terrine  
Roasted Grapes, Cornichons, Warm Bageutte - 24

Soupe à L'oignon  
French Onion Soup, Garlic Crouton - 22



## PLATS

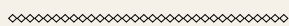
Leek and Aubergine Risotto  
French Gomashio Bitton Chilli Garlic Masala - 36

Market Fish  
Celeriac Remoulade, Saffron Beurre Blanc - 44

Duck 2 Ways - Confit Leg, Roasted Breast  
Watercress Salad, Sour Cherry Glaze - 46

Porc Pané  
Crumbed Pork Cutlet, Sage Beurre Noisette  
Gremolata, Lemon - 42

Slow Cooked Beef Cheek  
Grilled Leeks, Paris Mash - 42



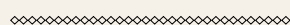
## LA GRILLADE

200g Beef Eye Fillet - 46  
250g Black Angus Sirloin Marble Score 2 - 44  
300g Wagyu Sirloin Marble Score 5 - 63  
choice of Peppercorn or Bordelaise Sauce  
all served with a Petite Salad

## ACCOMPAGNEMENTS

- All 9

Paris Mash  
Seasonal Green Vegetables, Olive Oil, Walnuts  
Pomme Frites, Tomato and Tarragon Salt  
Mixed Leaf Salad, Bitton Lemon Dressing

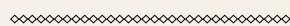


## PAIN FRAIS

- All 4.5 per person

Brasserie Bread Caramelised Garlic Bread

Warm Whole Baguette with Pepe Saya Butter,  
EVO Oil, Bitton Balsamic Dressing



## DESSERTS

- All 17

Rum and Raisin Clafoutis  
Vanilla Bean Ice Cream

Mandarin Creme Caramel, Almond Crumble

Bread and Butter Pudding  
Creme Anglaise, Vanilla Ice Cream

Chocolate Fondant, Raspberry Ice Cream

Selection of French Cheeses  
St Agur Blue, Mature (18 monhs) Comté, Le Marquis Brie  
Baguette, Muscatels, Lavoche, Bitton Orange Jelly - 26

