

A P E R I T I F

the art of sharing

AMUSE-BOUCHE \$7

Olives with Herbs

Confit of Garlic Bread with
Roasted Tomato

Goat's Cheese & Olive Tapenade Croûtons

Grilled Sardine Escabèche with **\$9**
Roasted Peppers on Grilled Bread

OYSTERS \$8

Claire de Lune Bouton
Natural
with
Champagne Vinegar
or
Pays Basque Sausage

Fresh **SNAILS** ½ doz **\$24**
With Piment D'Espelette & Parsley Crust
(Fresh White Snails from Hunter Valley)

CHARCUTERIE

Saucisson Sec **\$9**

Duck Neck Confit & Pistachio Terrine **\$18**

Chicken Liver Parfait **\$12**

Jamon Serrano Gran Reserva **\$18**

Duck Rillettes **\$15**

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SMALL PLATES \$22

Chilli Prawns
(Crystal Bay Prawns)

Ocean Trout Gravlax
(Petuna Tasmanian Ocean Trout)

Calamari Stuffed with Prawns & Chorizo
(Hawkesbury Calamari)

Confit of Duck with Puy Lentils & Lardon

SMALL PLATES \$18

Nardin Anchovies with Echiré Butter
& Grilled Bread

Seared Wild Sea Scallops with
Carrot Purée

Salted Cod Croquettes

Onion Tart with Roquefort & Almonds

Pesto & vegetable salad with
Shaved Gruyère

Grilled Veal Tongue with
French Beans Salad & Rosemary

Duck Egg a la Coque with
Chorizo Soldiers

Cinderella Crepinettes with
Foie Gras & Périgueux Sauce

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VEGETARIAN \$25

Moroccan Couscous
with Vegetables

PLATS POUR DEUX \$48

(Share plates for 2)

Roast SUCKLING PIG

PAELLA Spanish Rice
with Chicken & Seafood

Roast SPATCHCOCK with
Cep & Bone Marrow Farce

Grain Fed Aged ONGLET STEAK
Grilled with Jus Corsé

SIDES \$8

French Beans with Garlic Chips

Tossed Garden Salad

Potato Croquettes

BREAD \$5

Lescure Butter

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DESSERTS \$14

Crème Brulée

Chocolate Fondant with
White Chocolate Ice Cream

Chi Chi with Chocolate Sauce

Selection of Summer Fruit Sorbet

CHEESE \$8

Roquefort France

Sainte-Maure de Touraine France

Fromage d'Alpage Switzerland

Brie de Nangie France

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TASTING MENU

dégustation

\$75_{pp}

ASSIETTE DE CHARCUTERIE

Mixed Plate

SMALL PLATES

Ocean Trout Gravlax

Seared Wild Sea Scallops with
Carrot Purée

Chilli Prawns

Cinderella Crepinettes with
Foie Gras & Périgueux Sauce

LARGE PLATE

Grain Fed Aged ONGLET STEAK
Grilled with Jus Corsé

or

PAELLA Spanish Rice with
Chicken & Seafood

DESSERT

Assiette de Jour

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TEA \$7

Moroccan Mint Tea

PENELOPE SACH

(organic tea)

Après Herbal Tea

Green Tea

THÉ PETROSSIAN PARIS

Tante Bella

Bilberry & Blueberry

Thé Vert aux Parfums D'Orient

Herbal Tea

Thé des Steppes

Orange & Vodka

Tante Irina

Orange, Bergamot & Citron

COFFEE \$5

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FOOD Richard Moyser

WINE Charles Leong

OPEN Mon & Wed to Sat 6pm to 3am

Sunday 6pm to Midnight

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Prices are GST inclusive