

a la carte menu

nv taittinger 'brut réserve' <i>reims, fra</i>	25
house dry martini <i>half serve</i>	15
fine & dandy gin or vodka - olive or twist - make it dirty?	

*caviar*

black pearl oscietra

5g bump, waffles, egg yolk, crème fraîche, chives 40

10g brik pastry tartlet, crème fraîche 50

tins: 30g - 200 50g - 300 100g - 500

*caviar served with waffles, egg yolk, crème fraîche, chives*

*foie gras*

rougié

duck foie gras, french toast, grape, sauternes jelly 25

*nouvelle aquitaine, south west of france*

*snacks*

oysters, classic mignonette & lemon 7ea

anchovy donut, black olive 9ea

miso mushroom french toast, saltbush 9ea

half shell scallop, seaweed salsa verde, lardo 12ea

+ caviar 15

*entrées*

brown butter & cauliflower tart, raclette, hazelnut 22

duck liver parfait, pickled grapes, sauternes jelly, sourdough crackers 24

beef carpaccio, smoked wing cream, artichoke, tomato xo 26

kingfish crudo, almond, apple, kohlrabi, smoked bone dressing 26

+ caviar 20

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*mains*

chou farci, pumpkin xo, lentil, feta, polenta, smoked tomato oil	36
stuffed lamb leg, herb crumb, merguez, summer vegetables, bitter leaves	44
coal roasted market fish, barbecued lettuce, seaweed beurre blanc, tobiko	46
malfatti, oyster mushroom, enoki tsukudani, parmesan cream, yolk	40

*steak au poivre*

250g mb2+ south australian angus pure eye fillet	85
750g margaret river angus rib-eye	165
<i>cooked over coals, swordbelt mushrooms, au poivre sauce, whey mustard</i>	
+ 30g foie gras	20

*sides*

bitter leaves, orange, pecorino, walnut	12
frites, parsley, parmesan	14
barbecued cabbage, bacon jam, black garlic, kombu	18

*desserts*

mango tart, coconut praline, passionfruit gelée, biscuit	19
tiramisu, coffee, mascarpone, cocoa	19
savoie cake, flambè seasonal fruit, elderflower cream	19
coconut tapioca, mango brunoise, sorbet	19

cheese	19
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*served with blood lime honey & sourdough crackers*