

a la carte menu

nv taittinger 'brut r��serve' <i>reims, fra</i>	28
martini <i>half serve</i>	
fine & dandy gin or vodka - dry, wet or dirty / olive or twist	

caviar

black pearl oscietra

5g bump, sourdough crumpets, free range egg	40
10g brik pastry tartlet, cr��me fra��che	50
tins: 30g - 200 50g - 300 100g - 500	
<i>caviar served with crumpets, free range egg and chives</i>	

foie gras

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duck foie gras, french toast, grape, sauternes jelly	25
<i>nouvelle aquitaine, south west of france</i>	

snacks

baked sourdough, french butter	6pp
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

entr  es

brown butter & cauliflower tart, raclette, hazelnut	22
duck liver parfait, pickled grapes, sauternes jelly, sourdough crackers	22
beef carpaccio, smoked wing cream, artichoke, tomato xo	26
kingfish crudo, smoked bone dressing, almond, apple, kohlrabi	26
+ caviar	20

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mains

chou farci, savoy, lentil, feta, polenta, smoked tomato oil	36
stuffed lamb leg, herb crumb, merguez, spring vegetables, bitter leaves	44
coal roasted market fish, broccoli sambal, mussels, saffron	46
malfatti, oyster mushroom, enoki tsukudani, parmesan cream, yolk	40

<i>steak au poivre</i>	
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
quattro formaggi fritto, heirloom tomato, anchovy, white pepper	16
frites, parsley, parmesan	14

desserts

rhubarb tart, cardamom, ginger sponge	19
tiramisu, coffee crème pâtissière, mascarpone, ice cream	19
banoffee mille-feuille, tonka bean, hazelnut, dulce de leche	19

cheese	19
<i>served with blood lime honey & sourdough crackers</i>	

<i>specials</i>	
crêpes suzette, crème anglaise (wednesday & thursday night)	32