

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

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

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

burnt honey tart, earl grey cream, buckwheat	19
tiramisu, coffee crème pâtissière, mascarpone, ice cream	19
banoffee mille-feuille, tonka bean, hazelnut, dulce de leche	19

cheese

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

crêpes suzette, crème anglaise (<i>wednesday & thursday night</i>)	38
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