

— DESSERTS —

Traditional Crêpes Suzette — 15
Grand Marnier butter, Madagascar vanilla ice-cream

SUGGESTED MATCHED BEVERAGE / HATEAU ROUMIEU — 20

Tiramisu Bombe Alaska — 15
with strawberry and Amaretto syrup

SUGGESTED MATCHED BEVERAGE / FRAMINGHAM NOBLE REISLING — 18

Madagascar Vanilla & Thyme Crème Brulee — 13
with smoked bacon ice cream

SUGGESTED MATCHED BEVERAGE / BALVENIE 14YO CARRIBEAN CASK — 18

Single Origin 70% Dark Chocolate Tarte — 16
orange curd, coconut & rum ice cream

SUGGESTED MATCHED BEVERAGE / VICTOR GONTIER CALVADOS — 17

Apple Tarte Tatin — 16
Calvados creme, caramel popcorn ice cream

SUGGESTED MATCHED BEVERAGE / MICHEL COUVREUR OVERAGED — 18

— CHEESE PLATE —

YOUR CHOICE OF

1 for \$12 / 2 for \$16 / 3 for \$20

ALL SERVED WITH LAVOSH AND QUINCE PASTE

Manchego aged 9months (ewe's milk) - hard cheese
Barber's cheddar (cow's milk) - hard cheese
Bleu d'Auvergne cheese (cow's milk blue cheese) - creamy soft
Cremeaux d'Argental (cow's milk brie) - creamy soft

BUVETTE

BISTRO & WINE BAR



— OYSTERS —
 & RAW SELECTION

SOUTH COAST SIGNATURE OYSTERS

each \$4 | ½ dozen \$22 | dozen \$40 | served natural or with a lemon & mignonette

WARM OYSTERS, CHORIZO & ALMOND

each \$5 | ½ dozen \$25 | dozen \$42

— CHARCUTERIE | \$25 for 2 people | \$40 for 4 people —

An Assiette featuring the below cured meats, accompanied with pickles and crusty baguette

24 month aged Jamon culatetto, longanzia oscura (free range pork with squid ink),
 jabali (wild boar & paprika), basque saucisson (black pepper & garlic)
 and a traditional French Saucisson sec

— SMALL PLATES —

Tuna sashimi, shaved Jamón semi-dried tomatoes, quail egg.....21

Duck liver parfait, rhubarb chutney & toasted brioche 20

Twice baked Gruyere cheese soufflé.....19

Grilled Fremantle octopus, romesco sauce, chorizo21

Beef tartare, pickled shimeji, beef crackers, baguette 20

Honey roasted pumpkin, coriander with mint yoghurt18

Seared scallops, spring beans & Romeo speck Jerusalem artichokes purée, jus 23

Garlic king prawns, saute snails parsley & garlic purée, beurre meunière21

Soupe a l'oignon, gruyere cheese, croutons19

Fresh cooked king prawns with harissa aioli18



— BUVETTE FRUITS DE MER —

\$115 as a main for 2 people OR as a share starter

Seafood platter featuring South Coast signature oysters (6ea)
 Fresh king prawn (6ea), tuna and salmon sashimi, squid salad & bugs,
 accompanied by pickled ginger, soy, harissa aioli & wasabi

— LARGE PLATES —

Chilli prawns & squid linguine, fresh tomato and basil sugo..... 31

Spice-roasted duck breast, crispy leg, celeriac purée & choucroute, Banyuls jus 35

Pan fried pork belly, cauliflower purée & roasted cauliflower, broccolini stems, prune jus..... 35

Buffalo ricotta, roasted pumpkin & kale rotollo roasted cherry tomato pine nut pesto 29

Braised beef short rib, morels purée, confit eschallots smoked speck jus 36

Traditional bouillabaisse, market fish, squid, mussels & sauce rouille, grilled garlic sourdough..... 38

Maple & soy semi-cured salmon, asparagus, broad beans & choy sum, pickled shimeji 35

Braised lamb shoulder provencale & hand cut pappardelle, 36 months Reggiano 31

Smoked eggplant, zucchini blossoms, meredith goat curd, basil oil 29

Chateaubriand 500gm, confit eschallots, Yorkshire pudding, jus 70

Eye fillet 200gm black angus (Ravensworth 150 days grain fed) frites & salad 40

Scotch fillet 300gm shorthorn (Ravensworth 100 days grain fed) frites & salad 36

Sirloin 300gm (Ravensworth 100 days grain fed) frites & salad 34

CHOOSE FROM RED WINE JUS, CAFÉ DE PARIS BUTTER, GREEN PEPPER SAUCE

— SIDES / 9 —

<p>POMME PUREE Gruyere cheese</p>	<p>RADDICCHIO kale, mint, asparagus, red radish</p>	<p>CHARGRILLED BROCCOLINI with parmesan, lemon & chilli</p>	<p>PERSIAN ROASTED CAULIFLOWER with tahini & coriander yoghurt, pomegranate molasses</p>	<p>POMMES FRITES</p>
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Please advise wait staff of any dietary requirements

