

— DESSERTS —

Tiramisu Bombe Alaska — 15

strawberry and amaretto syrup

FRAMINGHAM NOBLE REISLING — 18

Madagascar Vanilla & Thyme Crème Brulee — 13

smoked bacon ice cream

BALVENIE 14YO CARRIBEAN CASK — 18

Single Origin 70% Dark Chocolate Tarte — 16

orange curd, coconut & rhum ice cream

VICTOR GONTIER CALVADOS — 17

Apple Tarte Tatin — 16

calvados creme, caramel popcorn ice cream

MICHEL COUVREUR OVERAGED — 18

— CHEESE PLATE —

1 for 12 / 2 for 16 / 3 for 20

ALL SERVED WITH LAVOSH AND QUINCE PASTE

Manchego aged 9 months (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



— CHARCUTERIE —

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

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

Jamón culatetto 24 month

Longaniza oscura (free range pork & squid ink)

Jabali (wild boar & paprika)

Saucisson sec (traditional French saucisson)

Basque saucisson (black pepper & garlic)

Jamón ibérico de Cebo +5

— GRILL —

Eye fillet (Ravensworth 100 days grain fed) 200grms 40

Scotch fillet (Ravensworth 100 days grain fed) 300grms. 36

Sirloin (Ravensworth 100 days grain fed) 300grms. 34

ALL GRILL ITEMS COME WITH MIXED LEAF SALAD & FRITES. CHOOSE FROM RED WINE JUS, CAFÉ DE PARIS BUTTER OR GREEN PEPPER SAUCE

— SIDES / 9 —

**POMME
PUREE**

Gruyere cheese

RADICCHIO

*kale, mint,
asparagus,
red radish*

**PERSIAN
ROASTED
CAULIFLOWER**

*pomegranate
molasses, tabini
& coriander
yoghurt*

**CHARGRILLED
BROCCOLINI**

*parmesan, lemon,
chilli*

**POMMES
FRITES**



— EXPRESS LUNCH —

**ONE COURSE for \$30 OR MAIN AND DESSERT for \$40
INCLUDES A COMPLIMENTARY GLASS OF WINE**

Chilli prawns & squid linguini, fresh tomato & basil

Poached ling fillet, broccolini, peas, coconut curry sauce

Confit duck leg, celeriac puree, sautéed Jerusalem artichokes & peas

Baked whiting fillet, cauliflower fried rice, turmeric & ginger

Parmesan crusted veal scaloppini, rocket & radicchio salad, pommes frites

Grilled flank steak, eschallots confit, frites & salad

*Buvette fish & chips, ale battered, salad & frites,
homemade tartare sauce*

*Buffalo ricotta, roasted pumpkin & kale rotollo,
roasted cherry tomatoes, pine nut pesto*

*Gin cured salmon, shaved fennel & cucumber salad, blood orange,
bronze fennel, crème fraiche*

Twice baked Gruyere soufflé, mixed leaf salad

*Roasted Jap pumpkin, fior di latte, raddichio & rocket salad,
pomegranate, black garlic vinaigrette*



Please advise wait staff of any dietary requirements