Marinated olives	11
Freshly shucked oysters ~ served with mignonette **or** house fermented hot sauce	each 6
Rottnest Island Scallop, charcuterie XO sauce	each 9
Goats' cheese éclair, sour cherry, hazelnut	8
Pig's head doughnut, gribiche	10
Charcuterie plate	34
House made terrine of the day	
Grilled zucchini, cashew hummus, curry leaf	25
Cured ocean trout, cucumber, apple, mustard dressing, squid ink potato crisp	28
Beef tartare, fermented chilli, cured yolk, pommes gaufrettes	29
Potato & Taleggio agnolotti, pickled walnuts, brown butter	27
Twice baked cheese souffle, gazpacho verde	32
Steak frites, Café de Paris butter	40
Market fish	market price
Pasta of the day	
Pommes frites	12
Green leaf salad, grapefruit & Dijon vinaigrette	10
Cheese – from Spring Street Grocer:	
White mould: Brie Fermier, Île-de-France, France – 50g	18
Washed rind: Mountain Man, Mortlake, Victoria – 50g	18
Sheep/Goat: Tomme de Brebis & Chèvre, Pyrénées-Atlantiques, France – 50g	18
Hard: Mountaineer, Myrtleford, Victoria – 50g	18
Blue: Bleu d'Auvergne, Auvergne, France – 50g	18
Selection of three 75g / five 125g	25/40
Affogato	10
Tarte du jour	15
Crème brulée	16
Tiramisu	18
Raspberry/strawberry & mango/passionfruit sorbet (from Gelateria Primavera)	9

PLEASE NOTE, ALL CREDIT CARD PAYMENTS MAY INCUR A PROCESSING FEE OF UP TO 1.8%

20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS