Marinated olives	13
Freshly shucked Australian oysters –	
served with mignonette **or** house fermented hot sauce	each 7.5
Rottnest Island Australian scallop, garlic-herb crumb	each 12.5
Goats' cheese éclair, sour cherry, hazelnut	11.5
Pig's head doughnut, gribiche	13.5
Charcuterie plate	37
Grilled fioretto, charcuterie XO, smoked almond	20.5
Grilled asparagus, smoked potato aioli, picked shallot, tête de moine, bread tuille	30
Australian sea bream crudo, charred spring onion, mandarin, fried leek	33.5
Beef tartare, fermented chilli, cured yolk, pommes gaufrettes	32
Potato & black garlic agnolotti, salmon pearls, chives	33
Steak frites, sauce au poivre	48.5
Market fish (Australian or Imported New Zealand – see daily specials)	market price
Confit duck leg, Puy lentils, guanciale	44.5
Pan fried goat curd gnocchi, cauliflower purée, currants, pinenuts, radicchio	37.5
Pasta of the day	
Pommes frites	15
Green leaf salad, grapefruit & Dijon vinaigrette	13.5
Cheese – from Spring Street Grocer:	
White mould: Brie Fermier, Île-de-France, France – 50g	18.5
Washed rind: Mountain Man, Mortlake, Victoria – 50g	18.5
Sheep/Goat: Tomme de Brebis & Chèvre, Pyrénées-Atlantiques, France – 50g	18.5
Hard: Mountaineer, Myrtleford, Victoria – 50g	18.5
Blue: Bleu d'Auvergne, Auvergne, France – 50g	18.5
Selection of three 75g / five 125g	29/44
Affogato	12
Tarte du jour	17
Crème brulée	18
Vanilla & passionfruit cheesecake, frosted coconut flakes	18
Raspberry/strawberry & mango/passionfruit sorbet (from Gelateria Primavera)	10

20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS