



ENTREE

Charcuterie  
Selection of Mix Cured Meat, Bitton Spicy Pickled  
Vegetables, Cornichons, Baguette

Soup a’L’oignon  
French Onion Soup topped with Gruyere Cheese and Croutons

Warm Marinated Australian Olives

MAIN

Wild Caught Pan Fried Snapper Fillet  
Sauteed Spinach, Kipler Potato, Grenobloise Sauce

Duck Ragu Fettucine  
48 hrs slow cooked Duck Merryland, Pancetta, Preserved Lemon, Confit Garlic and Red Wine Jus

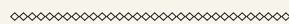
Fettucine  
Mushrooms, Spinach, Walnuts and Confit garlic

DESSERT

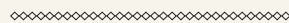
Chocolate Mousse served with Creme Anglaise

Coconut Pannacotta  
with Blood Orange Coulis

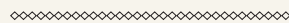
Creme Brulee



TEA AND COFFEE



3 Courses with tea & coffee 85pp



A 10% surcharge applies on weekends and for parties  
of 8 adult guests and over, 15% on public holidays.  
All credit card payments incur a 2% surcharge.  
No split bills. Thank you.