

Dinner Menu – 6pm to 9pm

Entrée

Chair de perle	\$24
Broome pearl meat ceviche, champagne, tarragon, micro herbs	
Crevettes à la sauce verte	\$16
Exmouth tiger prawns, sauce verte, pomegranate, fresh herbs	
Tartare de saumon	\$17
Tasmanian salmon gravlax tartare, pickled cucumber, crispy capers, radish, herbs, croutons	
Coquilles Saint-Jacques	\$26
Shark Bay scallops, mushroom, creamy white wine sauce, gruyère cheese	
Terrine de lapin aux pistaches	\$18
Rabbit terrine wrapped in smoked bacon, pistachio, onion jam, toasted bread, currant jelly	
Joues de bœuf au xérès	\$22
Kimberley beef cheeks slow cooked in sherry, potato, crispy onions	
Fromage de chèvre	\$15
Goat's feta, broad beans, radish shoots, honey caviar, sourdough crisp	

Main

Saumon à la grenobloise	\$36
Tasmanian salmon, green beans, spinach, potato puree, grenobloise sauce, crispy bread	
Barramundi au champagne	\$41
Cone Bay barramundi, cauliflower puree, trumpet mushroom, spinach, asparagus, champagne veloute	
Bouillabaisse de Marseille	\$44
Local fish, mussels, clams, squid & prawns in a fragrant broth, saffron, garlic croutons, rouille	
Canard à l'orange	\$38
Maryland duck breast, orange segments, pumpkin puree, asparagus, potatoes, almonds, orange jus	
Carré d'agneau à la provençale	\$42
Spring Valley rack of lamb, herb crust, Provençal vegetables, rosemary jus	
Boeuf en croûte	\$44
Kimberley beef wellington, mushroom duxelle, puff pastry, texture of onions, port wine jus	
Agnolotti à la ricotta	\$32
Homemade ricotta agnolotti, tomato sauce, olive, cherry tomatoes, asparagus, parmesan	
Gnocchi au ragoût de champignons	\$32
Homemade potato gnocchi, wild mushroom ragu, chestnut, spinach, herbs, parmesan	

Side	\$10
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Aligot - Potato mash with gruyère cheese

Légumes à la provençale - Sautéed capsicum, zucchini, eggplant, onion, fresh tomato sauce, herbs

Haricots verts - Steamed green beans, almonds, lemon zest, goat's feta

Baguette à la truffe - Freshly baked baguette, truffle butter