

- L' Essentiel -

Chef's amuse-bouche

Glass of Paul Louis cremant. Loire, France

Entrée

Tartare de saumon

Tasmanian salmon gravlax tartare, pickled cucumber, crispy capers, radish, herbs, croutons

Terrine de lapin aux pistaches

Rabbit terrine wrapped in smoked bacon, pistachio, onion jam, toasted bread, currant jelly

Fromage de chèvre

Goat's feta, broad beans, radish shoots, honey caviar, sourdough crisp

Main

Barramundi au champagne

Cone Bay barramundi, cauliflower puree, trumpet mushroom, spinach, asparagus, champagne veloute

Canard à l'orange

Maryland duck breast, orange segments, pumpkin puree, asparagus, potatoes, almonds, orange jus

Gnocchi au ragoût de champignons

Homemade potato gnocchi, wild mushroom ragu, chestnut, spinach, herbs, parmesan

Dessert

Poire Belle-Hélène

Pear, poached in spicy orange syrup, walnut ice-cream, chocolate sauce

Délice au chocolat

Chocolate slice, toffee, espresso ice-cream, coffee & chocolate soil

Crème brûlée

Vanilla creme brulee, berries, macadamia shortbread

\$75pp