



BANQUET MENU

Minimum 4 people — 125 per person

To Start

Cannolo à la truite fumée

Smoked trout cannolo, blood orange

Croquette aux crevette

Prawn croquette, shellfish emulsion

Entrée to Share

Fricassée de côtes de poulet

Chicken ribs, garlic, parsley, butter, lemon

Ceviche de kingfish

Kingfish, watermelon radish, sweet potato, chilli, lime, chives

Paté de foie de volaille

Chicken and duck liver parfait, golden raisins, candied pistachios, capers, toasted brioche

Aubergine frite

Fried eggplant, tomato, pampersan, pesto

Main to Share

Poisson du jour

Fish of the day, mandarin beurre blanc, spinach, dried olives

Sirloin

MBS4+ Rangers Valley sirloin, asparagus, béarnaise, red wine jus

Risotto aux petits pois

Risotto, green peas, asparagus, goat cheese

Served with pomme frites & salade du jour

Dessert to Share

Charlotte à la mangue

Mango charlotte, passionfruit, pineapple caramel, coconut gel

Profiterole

Crispy choux, chocolate, toasted almonds, vanilla ice cream



AMUSE-BOUCHE

Snacks

Cannolo à la truite fumée— 8

Smoked trout mousse, blood orange

Gyoza d'escargot au vin rouge — 7

Snail gyoza, bone marrow, spinach, red wine jus

Croquette aux crevette — 8

Prawn croquette, bisque emulsion

Tartelette au panais et à la prune — 7

Parsnip puree, davidson plum, honey

Vol au vent — 7

Puff pastry, salted cod mousse, lime, lumpfish roe

Baguette — 10

Bread and butter



HUÎTRES

Oysters

TODAY'S OYSTERS

Natural half doz 40 | doz 72

Served with a mignonette of red wine vinegar, chives and eschalots

Ask our staff about today's oysters



ENTRÉE

Tartare de boeuf — 28

Beef tartare, matchstick fries, condiments

Poulpe poêlé— 32

Freemantle octopus, nduja, celeriac, couscous

Paté de foie de volaille — 24

Chicken and duck liver parfait, golden raisins, candied pistachios, capers, toasted brioche

Fricassée de côtes de poulet — 25

Chicken ribs, garlic, butter, parsley, lemon

Ceviche de kingfish — 33

Kingfish, watermelon radish, sweet potato, chilli, lime, chives

Burrata — 32

Proscuttio, figs, vin cotto

Aubergine frite— 23

Fried eggplant, tomato, pampersan, pesto

Coquille gratin— 28

Scallops, brandy cream, parsley and garlic crumb, fingerlime

SIGNATURE EN-CROÛTE

“In Crust”

Signature bœuf en-croûte

Beef tenderloin en-croûte, speck, mushroom, madeira jus

Full serving — 209 (24hrs notice required)

PLATS CHAUD

Main course

Poisson du jour — MP

Fish of the day, mandarin beurre blanc, spinach, dried olives

Faux-filet— 58

MBS5+ Rangers Valley sirloin, asparagus, béarnaise, red wine jus

Agnolotti au thon— 36

Tuna agnolotti, red capsicum, bottarga, butter, chives

Carré d'agneau — 59

Rack of lamb, mint, goat cheese, globe artichokes

À PARTAGER

To Share

Côte de boeuf — 145

600g Dry-aged ribeye, peppercorn sauce, black garlic butter

Magrets de canard à l'orange — 49 / 89

Half or whole duck crown, blood orange, macadamia

Poisson du jour entière — MP

Whole fish of the day, cider emulsion, green tomatoes, fennel, shallots

ACCOMPAGNEMENTS

Sides

Broccolini, salsa verde— 15

Kipfler potato salad — 15

Pomme frites - 14

Salade du jour— 13