

# ENTREES ET SALADES

## SALADE DU JARDIN **V** **VGR** 95

assorted vegetables, bocconcini, green leaves, balsamic reduction, virgin olive oil & tapenade croutons

*w San Daniele or smoked salmon 155*

## RILLETTES DE POISSON 95

shredded barramundi, fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn & toasted sourdough

## CARPACCIO DE THON 95

thin slices of sashimi grade tuna on cauliflower puree, asparagus & celery salad, caper gremolata, pangrattato, truffle & artichoke dressing

## POINTE DE BRIE CROUSTILANTE **V** 95

breaded brie cheese, served w mixed greens, avocado, cherry tomato & balsamic dressing

## ESCARGOT A L'AIL ET CHAMPIGNONS 95

12 snails pan seared w king oyster mushroom, garlic, lemon zest, butter, topped w garlic whipped cream, char-grilled sourdough & baby leaf salad

## MILLE FEUILLES DE CRUDITES **V** **GF** 95

layers of nut-seed wafers, cashew nut hummus, avocado, tomato, basil, romaine, lettuce, beetroot curls & micro herbs

## QUICHE PROVENCALE **V** 125

flame grilled zucchini, stracciatella, cherry tomato, feta, rosemary served warm w green leaves & fennel dressing

## SALADE NICOISE **GF** **VGR** 155

seared yellowfin tuna, quail egg, baby potato, green bean, romaine lettuce, tomato, Kalamata olive, shallot, basil & French vinaigrette

## BURRATA ET ARTICHAUX **V** **S** 175

burrata, marinated artichoke, toasted sourdough, green leaves drizzled w virgin olive oil & balsamic glaze

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**GF** GLUTEN FREE

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# SMALL BITES

**TRUFFLE PARMESAN FRIES** **V** **VGR** **GF** **85**

French fries seasoned w grated Grana Padano, rosemary salt, truffle oil served w aioli

**PANISSE CHIPS** **V** **S** **75**

chickpea flour fries topped w grated Grana Padano, lemon zest & thyme, served w tomato & parmesan aioli

**GREEN ASPARAGUS** **V** **VGR** **GF** **85**

w cherry tomato, sun dried tomato, Grana Padano & balsamic dressing

**GRILLED SQUID** **GF** **95**

w mint pesto, saffron aioli & fresh lime

**THREE CHEESE & CHORIZO CROQUETTES** **GF** **75**

w bell pepper dipping sauce

**FROG LEGS** **135**

olive dusted frog legs, tarragon aioli, lemon zest

**BREAD BASKET** **V** | **45**

served warm w butter

2 slices of sourdough, 2 multigrain rolls & 2 mini-baguettes

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# MAINS

**ST TROPEZ BURGER** **175**

house-baked bun, 100% Australian beef patty (160gr), cheddar cheese, grilled bacon, tomato relish, aioli, red onion & tomato, served w rosemary-parmesan hand-cut fries

**PAVE DE SAUMON ROTI "SUR LA PEAU"** **225**

crispy skin salmon, ratatouille vegetables, panisse fries, saffron cream sauce, baby green salad

**FILET D'ESCOLIER GRILLE, SAUCE VIERGE** **GF** **185**

slightly salt-cured butterfish seared until medium, served w countryside mashed potato, sautéed vegetables & mixed leaf salad

**BAVETTE AU BLEU, FRITES MAISON** **GF** **245**

"bavette" cut of grade 3 Angus beef, served w blue cheese sauce, grilled artichoke & zucchini salad, rosemary-parmesan hand-cut fries

**COQ AU VIN** **S** **195**

chicken supreme slow cooked in red wine sauce, served on creamy risoni, bacon, roasted mushroom

**COTELETTES D'AGNEAU GRILLE** **GF** **285**

seared lamb cutlets, served w fennel & eggplant caponata, cherry tomato, red wine jus & fresh herbs

**CUISSE DE CANARD CONFITE** **GF** **225**

12hr duck leg confit, served w potato gratin, sautéed mixed mushrooms, baby carrot & shallot, black pepper sauce

**HOMARD** **GF** **295**

slipper lobster & celery mayonnaise salad w preserved lemon & poached slipper lobster w fennel dressing

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# PASTA

**PAPPARDELLE ALL'ARAGOSTA** **S** **275**

tossed w slipper lobster, crab, tomato & mint ragu,  
topped w rough cut rucola pesto & parmesan

**BUCATINI CON CONIGLIO** **195**

tossed w porcini & milk braised free range rabbit,  
mascarpone, sugar snap peas, parmesan & truffle oil

**RAVIOLI CON MANZO** **195**

tomato & herb braised beef filled w stracciatella,  
glazed in beef jus, served w red wine emulsion,  
parmesan fondue, crisp fennel, parsley salad

**CARAMELLE AL POLPO** **195**

filled w basil & parsley braised octopus, caper,  
Kalamata olive, served w saffron cream sauce,  
grilled octopus, micro herb salad

**TORTELLONI CON RICOTTA** **V** **175**

soft-centred egg yolk tortelloni & burnt butter,  
cashew, ricotta tortelloni, served w sautéed  
pumpkin, dried orange-sage butter sauce & rucola,  
pumpkin crisp salad

**RISOTTO AI FUNGHI** **V** **175**

assorted mushrooms, parmesan cheese & truffle oil,  
topped w balsamic seared king oyster mushroom,  
button mushroom, shimeji mushroom & micro basil

**SPAGHETTI ALLA CARBONARA** **185**

an authentic carbonara w sautéed speck & pancetta,  
parmesan & egg yolk tossed w house-spaghetti

**SPAGHETTI CON LE VONGOLE** **185**

Manila clams, white wine, shallot, fresh herbs  
& lemon wedge

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# WOOD FIRED PIZZA

## **5 FORMAGGI** **185**

cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola

## **SALMONE** **225**

salsa rosa base, mozzarella, house-smoked salmon roasted cauliflower, red onion, shredded zucchini, dill pesto, parmesan, caper, preserved lemon, finished w stracciatella, dill, watercress & olive oil

## **POLPO & CHORIZO** **225**

tomato base, mozzarella, braised jumbo octopus, chorizo, peperonata, red onion, parmesan, Kalamata olive, finished w saffron aioli, pickled squid & rucola

## **SALSICCIA DI POLLO** **185**

tomato base, mozzarella, house-chicken sausage, confit celery, caramelized onion, oregano, roasted paprika, finished w chili flakes & celery leaves

## **REGINA** **185**

tomato base, mozzarella, chiffonade ham, sliced button mushroom, Kalamata olive, oregano, finished w parmesan & cracked black pepper

## **CARBONARA** **185**

cream & egg base, mozzarella, minced bacon, shaved white onion, finished w sour cream




## **CHORIZO CROCCANTE** **225**

tomato base, mozzarella, crispy chorizo picante, gorgonzola, red onion

## **RUCOLA E STRACCIATELLA** **185**

tomato base, mozzarella, basil, shaved rucola & parmesan, finished w fresh cherry tomato salsa & stracciatella

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# PLATES TO SHARE

## DELI CUT

295

San Daniel prosciutto, cooked ham, lonzino, coppa, bresaola, house-pickles, gherkin, chilled butter, toasted sourdough

## ARTISAN CHEESE **V**

295

a selection of farmhouse A.O.C cheeses: camembert, Roquefort Papillon Noir, Comte Bande Verte, fresh goat cheese, served w house-made breads, crackers, fresh fruits, raw honey & toasted cashew

## MEZZE **VGR**

215

of hummus, baba ghanoush, spinach feta dip, olive tapenade, bell pepper cream, turmeric-kale falafel, cucumber, dried cherry tomato & flat pita bread

## SHISH KEBAB **VGR**

225

*"Make your own wrap"*

grilled marinated chicken, grilled seasoned minced beef & vegetable skewers served w tortilla bread, yoghurt sauce, fresh lettuce, pickled cucumber, aioli, hummus & crispy crushed baby potato

## FRITTO MISTO **S**

265

polenta crusted assortment of prawn, squid, mahi-mahi, zucchini, eggplant, pumpkin, lemon, olive dust, served w lemon wedge & saffron aioli

## GRILLED PRAWN PLATTER **Gf**

395

15 butterfly cut prawns, broiled w our secret sauce, bed of greens w artichoke dressing

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