

SEAFOOD

*Beautiful Quality Seafood with
Delicate Dressings & Fresh Vibrant Flavours...
Perfect for a Light Starter*

SMALL PLATES

Oysters x 6 - 36

French Chardonnay Vinaigrette & Salmon Caviar
or
Devils Thumb Gin & Tonic Granita

Scallops Ceviche x 6 - 34

Citrus, Saffron & Basil Dressing, Salmon Caviar

Prawns Skagen x 4 - 32

Crème Fraiche, Salmon Caviar, Dill, Toasted Rye

(increased quantities available upon request)

SEAFOOD SHARE BOARDS

Oysters

French Chardonnay Vinaigrette & Salmon Caviar

Scallops Ceviche

Citrus, Saffron & Basil & Salmon Caviar

Prawns Skagen

Crème Fraiche, Salmon Caviar, Dill, Toasted Rye

Sea Board - 85

Oysters x 4 - Scallops x 4 - Prawns x 4
(to share for 2 or 4 guests)

Grande Sea Board - 120

Oysters x 6 - Scallops x 6 - Prawns x 6
(to share for 3 or 6 guests)

Wine Suggestion - Sparkling Cuvée or Chardonnay

Some menu items may vary due to availability
Menu Current at July 2025

FRENCH CHARCUTERIE

*Authentic House Made French Charcuterie
Silky Smooth Pates, Beautiful Terrines and
Delectable French Cheeses*

PETITE BOARDS

Baguette and Butter (v) - 12.5

Classic Patés

Chicken & Cuvée - 27

Poached Pear, Cornichons, Baguette & Wafers

Duck & Muscat - 28

Spiced Baby Figs, Cornichons, Baguette & Wafers

Handcrafted Terrines

Chicken & Confit Garlic - 29

Dijon Mustard, Cornichons, Pickled Red Onions

Duck and Pistachio - 32

Cherry Compote, Cornichons, Braised Red Cabbage

CHARCUTERIE SHARE BOARDS

Chicken & Cuvée Board - 78

Classic Chicken & Cuvée Pâté, Poached Pear,
Chicken & Confit Garlic Terrine, Cornichons,
Dijon Mustard, French Double Cream Brie & Baguette

Pairs with Sparkling Cuvée

Duck & Muscat Board - 82

Duck & Muscat Pâté, Shiraz Poached Pear,
Duck & Pistachio Terrine, Cherry Compote, Cornichons,
French Roquefort Cheese, Spiced Baby Figs & Baguette

Grande Duck Board - 108

Duck Board (as above) with Twice Cooked
Confit Duck Leg & Braised Red Cabbage

Pairs with Classic Pinot Noir

MEDITERRANEAN

*Chef's Selection of Quality Antipasti,
Artisan Salumi and European Cheeses*

SMALL PLATES

Baguette, Olive Oil & Dukka (v) - 13.5

Warmed Mixed Olives (v) - 9.5

Salad of Burrata & Tomatoes (v) - 32
Buffalo Milk Burrata, Heirloom Cherry Tomatoes,
Basil Oil & Toasted Sourdough Croutes

Trio of Salumi - 32

Prosciutto - Capocollo - Mild Salami
Meredith Marinated Feta & Roast Capsicum

MEDITERRANEAN SHARE BOARDS

Antipasti Board - 58

Prosciutto, Capocollo, Mild Salami,
Meredith Marinated Feta, Warmed Mixed Olives'
Roast Capsicum, Marinated Artichokes & Baguette
(v available)

Pairs with Piot Gris or Pinot Noir

Grande European Board - 95

*A beautiful trio of salumi (cured meats) matched
with three artisan Italian cheeses and accompaniments*
Prosciutto, Gorgonzola Dolce & Spiced Baby Figs,
Mild Salami, Taleggio & Shiraz Poached Pear,
Capocollo, Pecorino Bianco & Warmed Mixed Olives
Baguette and Wafers

Pairs with Malbec, Sangiovese or Montepulciano

Extras

House Baked Baguette - 8

Gluten Free Bead and Wafers - 12.5

FROMAGER

*Each Cheese is a generous 60-70g
Served with Chef's Selection of Accompaniments
(Please advise of any nut allergies)*

Single Cheese - 28

**Please ask for today's cheese selection*

Two Cheeses - 54

French Duo

Double Cream Brie & Comte

Italian Duo

Taleggio & Gorgonzola Dolce

Three Cheeses - 74

French Trio

Double Cream Brie, Roquefort, Comte

Italian Trio

Taleggio, Gorgonzola Dolce & Pecorino

DESSERT

Vanilla Bean Panna Cotta - 14

with & Brandy Syrup

Affogato

House Churned Vanilla Bean Ice Cream

Espresso only - 15

Espresso & Frangelico - 20

Espresso & Tia Maria - 20

Dietary Requirements & Allergies

Gluten Free - most menu items are entirely gluten free with
the exception of breads and some biscuits.

Our kitchen uses wheat, soy, nuts, dairy and seafood.
Please ensure you advise of any specific dietary requirements or
food allergies at time of booking and when ordering.
Whilst we endeavour to cater for all dietary requirements we
can not guarantee the absence of any allergen sensitive food
particles during our production processes.