



Main

Ratatouille & Burrata Tart \$29 (Veg)

Roasted aubergine, courgette and capsicum tart with sauce tomate and burrata cheese

Chicken Ballotine \$36

Roullade of chicken and mushroom duxelles, sautéed spring vegetables, Paris mash and supreme sauce

Bouillabaisse \$39

Provençal fish stew of snapper, mussels, local king prawns served with sourdough bread and garlic rouille

Spring Lamb Cutlets \$45

With herb and pistachio crumb, roasted rosemary pumpkin and potatoes, persillade sauce

Pan Seared Duck Breast \$43 (GF)

Served with sour cherry jus, sautéed red cabbage and potato galette

Steak Frites (GF)

*Served medium rare with frites, salad and your choice of sauce-
Red wine jus / Mushroom / Green peppercorn*

Harvey Reserve Organic Grass Fed Sirloin 300g \$54

Harvey WA Fillet 200g \$48

WA Wagyu Rump 300g \$54

Add a slice of Foie Gras +\$22

Sides

Frites \$9

Dressed Salad Greens \$9

Paris Mash \$12

Buttered Green Beans \$12

Carrots Vichy \$12

