



## *Oysters*

Natural pacific oysters w ponzu sauce & tobiko 23/46

Classic Kilpatrick w triple smoked bacon 25/50

*Options 6 /12*

## *Entrees*

Soupe à l' oignon w gratinated Gruyère cheese croutons 22

Crab de Ravioli w Bisque 24

Vol au Vent w creamy garlic local tiger prawns, flambé pernod 26

Seared scallops & confit pork belly, brassicas, calvados Sauce 26

Camembert panè, cranberry purée & candied walnuts 21

Classic French escargot in garlic brandy butter encased in golden puff pastry 25

Wagyu oxtail croquettes crumbed w cauli puree & red currant 24

Duck liver pâté w smoked salmon, Homemade pickles & French Baguette 24

## *Main*

Truffle and porcini Mushroom Risotto w eschalot, spinach, Parmesan 36

Southern France chilli prawn linguine, spring onion, confit garlic and cherry tomatoes 39

Atlantic salmon crispy skin w Truffled pomme purée, Asparagus, tobiko, parsnip crisps and  
lemon Beurre blanc 39

Sears Moreton Bay Bugs[450g] lemon Beurre blanc, sautéed kipfle potatoes seasonal  
greens 59

Chicken breast filled w bug & local tiger prawns, garlic & chive cream, sautéed potatoes, snow  
peas,  
truffle carrot, chicken Jus 44

Classic French duck a L' orange or cherry w asparagus, snow peas, duck fat sautéed potatoes  
– orange or cherry reduction 49

Beef eye fillet mignon [220g] wrapped in banglow bacon w potato & filled Mushroom gratin,  
broccoli, tomato capers salsa, red wine Jus 49

Confit pork belly, w green apple slaw on truffle pommes purée, snow peas and calvados sauce 42

## *Sides*

Truffled pommes purée

French fries

Green beans Sautéed W garlic butter &truffled carrot

Persian fetta & pear w rocket salad & balsamic &house dressing

Each side 10



## *Desserts*

Pear Tarte Tatin & Macadamia nut ice cream w  
chocolate crumble, pear gel

White Chocolate & passion fruit Crème Brûlée  
w macadamia nut wafer

Classic Crème caramel, butterscotch snap  
w Crème Chantilly

Freshly made profiteroles  
filled w baileys cream, chocolate sauce & vanilla bean ice cream

Crêpe suzette w orange & Cointreau sauce  
w house made vanilla bean ice cream

**Each dessert: 16**