

Good Friday & Easter Saturday

SET MENU

Three Courses \$59pp
including a glass of French sparkling on arrival

ENTREE

TRIO OF SCALLOPS MORNAV
bechemel, pecorino, grana padana

GARLIC PRAWN CUTLETS
roasted garlic, fresh herbs, light cream

FRITURE DE CALAMARS
rosemary, garlic salt, aioli

ROASTED BUTTERNUT PUMPKIN & HARISSA
goats curd, pumpkin seeds, sesame

OAK CURED TASMANIAN SMOKED SALMON
chives, crème fraiche, baguette crisps

MAIN

BEER BATTERED FLOUNDER FILLETS
rustic tartare, pickled onions

CRAB & PRAWN CUTLET LINGUINI
chablis, chilli, confit garlic

WAGYU MB5+ BEEF
grass-fed 220g, haricot verts & cafe de Paris butter

EGGPLANT & BASIL LASAGNA
capsicum, zucchini, parmigiano reggiano & parsley oil

FLAME GRILLED SOUTHERN ROCK LOBSTER **+\$89**
champagne, cognac veloute

DESSERT

FRENCH VANILLA CREME BRULEE

DECADENT CHOCOLATE MOUSSE



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ENHANCE YOUR EXPERIENCE

LOBSTER MAC N CHEESE + 18

BLUE CHEESE, COS, RADISH, PEAR, CANDIED WALNUT SALAD +15

ROSEMARY & SEA SALT FRITURE DE CALAMAR + 18

PARMESAN & TRUFFLE POMME FRITES +15

FRESHLY SHUCKED PACIFIC OYSTERS

ORDER A MINIMUM OF SIX OYSTERS FOR YOUR CHANCE TO
WIN A SOUTH SEA TEMELLI PEARL VALUED AT \$500

MIGNONETTE | CHILLI BUTTER | MORNAY **\$6 EACH**

BLOODY MARY | GIN & TONIC | TEQUILA & LIME **\$9 EACH**

ENJOY ALL EVENING

FREE LIVE MUSIC

JAZZ, SOUL, RNB, MOTOWN

HAPPY HOUR

A LA CARTE MENU

A 15% PUBLIC HOLIDAY SERVICE CHARGE APPLIES

