

## *Petite Plates*

Pickled white anchovies & garlic flowers on toast **9**

House cured vegetables **7** (vg,gf)

Air dried beef fillet, lemon, olive oil **11** (gf)

Escargots, confit garlic & parsley butter **9/18**

Brasserie single origin sourdough made from grain grown in  
QLD & NSW farms & French butter **6**

## *Starters*

House terrine and mustard pickles **20**

Beet cured ocean trout, buttermilk dressing, beetroot & fennel lavosh **18**

Croquettes & green sauce **18** (v)

Classic onion soup **17**

Double cooked spinach & gruyere soufflé **19** (v)

## *Mains*

Confit duck leg, lentils, spring vegetables, hazelnut vinaigrette **35** (gf)

Beef Burgundy, Paris mash, baby vegetables **32** (gf)

Moobi Valley dry-aged Black Angus sirloin from the Hunter Valley,  
pommes frites, Café de Paris butter & watercress **38** (gf)

Wild mushrooms, soft polenta, caramelized sourdough **31** (v)

Local fish, cauliflower puree, peas, pancetta & lettuce **36** (gf)

## *Sides*

Paris mash **8** (gf)

Hidden Valley leaves & flowers locally grown in the Yarramalong Valley **10** (v,gf)

Truffled pommes frites **8** (v,gf)

Roast cauliflower, lemon & parsley **8** (v,gf)

Cos lettuce, pancetta dressing **10** (gf)

## *Desserts*

Crème brûlée, pistachio biscotti **14**

Hunter Valley cheeses, fennel lavosh & quince **14/21/28**

Pear tarte tatin, vanilla bean ice cream **14**

French crepes, lemon butter **14**

Dark chocolate tart, sour cream, raspberry **15**

