

Vegetarian / Vegan Options

Starters

Caramalised onion, baby spinach and labne tart tartin, with house made crème fraiche. **18**

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

Semi dried tomato and olive croquettes with basil emulsion. **18**

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

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

Mains

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

French style lentils, seasonal vegetables, hazelnut vinaigrette. **30** (vg,gf)

Crepes de legumes, roasted seasonal vegetables wrapped in French crepes with peppernota sauce. **30**

Potato gnocchi, goats cheese, peas, vegetable broth and sprout leaves. **28**

Sautee of seasonal vegetables, with rice pilaf and olive oil gremolata. **28** (gf)

Sides

Paris mash **8** (gf)

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

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

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

Desserts

Crème brulèe, 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**

