



FRENCH FEASTING MENU \$120PP

ENTREE

FRENCH ONION SOUFFLE GRATIN

BAROSSA CHICKEN LIVER PATE, CONFIT ONION, CORNICHONS & BRIOCHE

HOUSE-MADE FROMAGE BLANC
WITH ZUCCHINI FLOWER & NASTURTIUM SALAD, BROAD BEAN
ASPARAGUS AND CROUTONS

MONCUR SALMON (NZ)
WITH CREME FRAICHE, CAPERS, TARRAGON AND SOURDOUGH

MAIN

ROASTED GRASS FED O'CONNOR CHATEAUBRIAND WITH CAFE DE PARIS

LE POISSON DU JOUR WITH CAPERS, LEMON AND A VERJUS DRESSING

ROASTED HUNTER VALLEY CHICKEN
WITH SAGE & PISTACHIO STUFFING, CRANBERRY JUS

SIDES

FRIES MARKET VEGETABLE LEAF SALAD

DESSERT

APPLE TARTE TATIN
WITH CALVADOS ICE CREAM

MANGO & KALAMANSI BOMBE ALASKA
WITH COCONUT DACQUOISE AND MACADAMIA CRUMB