



To start

Mozzarella, pesto

Babajuan

Panisse

Fried coral prawns with espelette pepper and aioli

Add caviar POA

Entrée

Raw and cured fish and shellfish

Spring vegetable salad - add lobster POA

Vitello tonnato

Main

Roast duck, honey and fennel pollen

Whole fish, rouille, roasted fish sauce

Jack's Creek black angus

Sides

Butter lettuce, fine herbs

Crispy potatoes, garlic, rosemary

Green beans, shallot, lemon vinaigrette

Dessert

Figs roasted in rosé and vanilla

Waffles, caramel sauce, cream, vanilla ice cream

Menu items may change due to seasonal availability

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



Inclusive magnum beverage package

NV Veuve Clicquot

Corinne & Jean Pierre Grossot Chablis Magnum

Château la Tour L'Evêque Côtes de Provence Magnum

Henschke George 5th Grenache – Magnum

Furphy

Soft Drinks

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