

entrée



lounge | bar | dining

french onion soup 24
classic soup served with a traditional gruyere crouton*

oysters 15
oysters natural served with spiced champagne mignonette (3) **gf / df**

scallops gf 28
seared scallops, kaffir lime, karkalla, roe (3) **gf**

king prawns gf 27
pan fried king prawns, black sesame, garlic butter **gf**

main

pappardelle provençale 28
egg pappardelle with cherry tomato provençale sauce v

goldband snapper 38
chargrilled snapper, sweet potato puree, roasted peppers, zucchini, sauce vierge **gf**

steak frites 46
220gm ribeye, french fries, béarnaise sauce

coq au vin 42
red wine braised chicken, onion, heirloom carrots, silken potato mash

pork cutlet 43
oven baked pork cutlet, sautéed apple, crushed potato, smoked bacon sage jus **gf**

sides 9

sautéed mixed greens
smashed potato
sauteed mixed mushrooms
green salad,
french fries

credit card payments incur a 1.3% surcharge on the total bill

15% surcharge is applicable on public holidays

gf – gluten free; v – vegetarian; * items that can be prepared gluten free