



OYSTER BAR

EVERY FRIDAY AND SATURDAY
(Oyster selections vary per week)

OYSTERS | 4.5ea

SYDNEY ROCK OYSTERS –
PAMBULA (NSW)

A clean saline front palate with a creamy mineral finish

PACIFIC OYSTERS –
SMOKEY BAY (SA)

Rich and full flavoured, slight vegetal notes with a clean,
dry finish

Add some wine?

A glass of Tyrrell's Semillon, Hunter Valley, NSW
with a half dozen oysters of your choice | 35

A glass of NV Veuve Clicquot, Reims, FRA
with a half dozen oysters of your choice | 45

AccorPlus discounts do not apply to this menu

SWEETS

LA CRÈME BRULÉE*

Cocoa nib brûlée, almond biscuit, passion fruit sorbet | 16

PETITS FOURS*

Canelés, madeleine, chocolate guimauve | 16

**Available until 10.30pm*



SMALL BITES

CHARCOAL BUN SLIDER

Angus beef, teriyaki mayo, lettuce, brie cheese | 25

SPANISH OLIVES

House marinated | 14

SAVOURY WAFFLE POTATO FRIES

Served with peppercorn gravy | 14

HOUSEMADE PICKLES JAR

Katoomba organic micro vegetables | 16

ONION PISSALADIÈRE

Niçoise pizza with compote onion and anchovy | 14

OCTOPUS "NIÇOISE"

Cooked in a jar with condiments and white wine | 19

CHARCUTERIE

Artisan French cured meats, terrines and condiments | 45

FROMAGE

French and Australian farmhouse cheeses

3pc | 32 5pc | 42

IRANIAN BELUGA CAVIAR

Blinis, shaved egg, capers, shallots, chives and crème fraîche

Iranian caviar 10g | 120 30g | 200

FRESHLY SHUCKED OYSTERS

Each | 4.5

TRUFFLE POTATO CHIPS

Per packet | 5.5

CAVIAR POTATO CHIPS

Per packet | 7.5