



TAKE AWAY MENU

Tuesday - Saturday

12:00 pm to 2:30 pm

05:00 pm to 9:30 pm



ENTRÉE

TRUFFLE & RICOTTA SOUFFLÉ

with mushroom cream, caramelized onion | \$19

VICHYSOISE (LEEK AND POTATO SOUP)

with Comte Crouton | \$17

OCEAN TROUT GRAVLAX ON BRIOCHE TOAST

with Crème fraîche, Avruga, Lemon gel. Dill | \$18

WAGYU STEAK TARTARE

with nashi pear, pickled daikon, smoked garlic aioli, Quail Egg, baguette | \$19

MAIN COURSE

BOUILLABAISSSE

Prawn, white fish, diamond clam, mussel, calamari, fennel, couscous, curry leaves | \$34

COQ AU VIN

with swiss brown mushroom, eschallot, Crispy Quinoa, pomme puree | \$30

RIVERINE MB 2+ SIRLOIN (250G)

with horseradish butter, fries, jus | \$32

LAMB ROULADE

with Parsnip puree, Parsnip chip, pea salad, mustard & wattle seed Jus | \$30

OVEN ROASTED CAULIFLOWER | VEGETARIAN

with caramelized yoghurt, parmesan crust, macadamia | \$24

LES LEGUMES

BLANCHED GREEN & YELLOW BEAN

toasted almond, house dressing | \$9

POMME FRITES

Pomme Frites with citrus mayo | \$8

POMME PUREE

Pomme puree with cafe de paris butter | \$8

GARDEN SALAD

with cider dressing | \$7

BAGUETTE

with pepe saya butter | \$6