

AUTUMN 2026

Salt cod croquettes
7 ea

Baguette – *confit garlic & parsley butter*
12

Cured pork salami
14

RAW

SICILIAN CRUDO

Market fish
salted capers, lemon
olive oil
36

OYSTERS

Market Oysters – Served natural
Cabernet sauvignon mignonette
half doz 42

TUNA TARTARE

Shallots, chilli
chives
26

ENTRÉES

Maiale tonnato, fried sage, lemon..... 26
Pork & duck rilette, pickled cauliflower, mustard..... 28
Seafood cocktail, octopus, mussels, spiced Marie Rose 28

Triple cheese soufflé 27
Baked oysters, buttered leeks, beurre noisette, pickles..... 25
Grilled tiger prawns, 'nduja chilli butter, parsley 46

SALADS

Chopped green salad, kale, Parmesan, grated egg 25
Endive, pear, Roquefort, walnuts, chardonnay dressing 26
Niçoise, yellowfin tuna, tomatoes, beans, egg, anchovy 32
New York salad, prosciutto, spring peas, beans, chervil..... 25
Simple green salad, French vinaigrette 16

VEGETABLES

Escalivada, roasted capsicum, aubergine, anchovy 24
Sweetcorn 'au gratin', potato, gruyère, breadcrumbs 24
Tomato schnitzel, tomato butter sauce, basil 28
Grilled courgette & broccolini, whipped ricotta, lemon, pistachio..... 25
Fried carrot, mascarpone, capers, chilli, garlic 22

QUICK LUNCH

MINUTE STEAK 120g *scotch, pommes frites, entrecôte sauce*
28

PASTA

Squid ink linguine, sautéed
calamari, pancetta, lemon, chives
38

King crab pappardelle ricce, brandy bisque
crème fraîche, chilli, Italian parsley
49

Tomato vodka sauce rigatoni
stracciatella, Parmesan
38

LARGE

Crumbed lamb cutlets
almond, yoghurt, fried sage
52

Roast duck, frites
sauce a l'Orange
46

300g WAGYU SIRLOIN
Sauce au poivre
92

600g RIB ON THE BONE
Fried rosemary, lemon
for two
130

Market fish
sauce normande
46

Citrus cured salmon
French beans, lemon beurre blanc
46

Organic chicken piccata
lemon, sage, fried capers
45

POTATOES

Parmesan beignets, pimentón 16
Confit potato squares, saffron aioli 16

Pommes purée, olive oil, chives..... 14
Pommes frites 12