

## Gluten Free Menu

### Entrée 24 each

Gluten free bread, house churned butter with sea salt 3.30

Crab rillette, pea and lemon myrtle panna cotta, crème fraiche

Charred Fremantle octopus with nduja sausage, saffron fennel, tarama

Duck salad with medjool date puree and cumquat salad, crisp chickpeas

Chicken liver brulee, corn crisps pickle shallots and fried cauliflower

**24 each**

### Main Course

Snapper with roast garlic, braised fennel, capers, dill and radish 43

Roast chicken with pumpkin puree, curry leaf and chorizo oil, pepita pesto 39

Pork scotch steak with black pudding and walnut crust, Gorgonzola slaw 39

Lamb rump, Parisienne gnocchi, minted labneh and fire roasted romesco 39

Beef city angus fillet 220gm 43

Wagyu sirloin grade 4+ 220gm 48

*Served with duck fat mash, wattleseed roasted heirloom carrots*

### Sides to share 12 each

Hand cut chips, Paris de café mayo

Mixed lettuce sherry vinaigrette

Cucumber and radish salad

Green beans and hazelnut salad

## Vegetarian Menu

### 22 Entree or 38 Main Course

Pea and lemon myrtle panna cotta

Mushroom risotto with porcini, balsamic glaze

Parisienne gnocchi, minted labneh and fire roasted romesco

Pumpkin ravioli with sage brown butter

Walnut and kale slaw with Gorgonzola dressing

### Sides to share 12 each

Hand cut chips, Paris de café mayo

Mixed lettuce sherry vinaigrette

Cucumber and radish salad

Green beans and hazelnut salad

### Dessert 17.50

Warm chocolate cake with orange compressed strawberries (vegan **OR** GF)

Mont Blanc with soft meringue, dulce de leche chestnut cream, almond meringue

Single origin chocolate marquise, aero chocolate, cocoa nibs & cumquat marmalade

Rhum and fruit baba with raspberry curd, white chocolate bark, caramelised orange

Buttermilk pudding with poached rhubarb, ginger and pineapple crumble, macaron