

Gluten Free Menu

Entrée 24 each

Gluten free bread, house churned butter with sea salt 3.30

Shiitake mushroom, crab and chive egg roll, black garlic aioli

Sweet prawn ceviche, passionfruit pearls, candied lemon and shaved bonito

Grilled Swan valley figs, fig leaf ricotta and lavender honey

Chicken liver brulée, pickle shallots and saffron cauliflower

BBq brisket, smoked celeriac puree, kohlrabi kimchi, rice wafer

Main Course

Linguine, fennel and pork ragu with Tuscan cabbage & Parma ham 38

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

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

Confit duck leg with roast peach and macadamia brik, snow peas 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

Pressed cucumber, pork floss

Baby cos & peach salad

Green beans and hazelnut salad

Vegetarian Menu

22 Entree or 38 Main Course

Shiitake mushroom and chive egg roll, black garlic aioli

Mushroom risotto with porcini, balsamic glaze

Parisiene gnocchi, minted labneh and fire roasted romesco

Grilled Swan valley figs, fig leaf ricotta and lavender honey, kataifi

Sides to share 12 each

Hand cut chips, Paris de café mayo

Pressed cucumber, pork floss

Baby cos & peach salad

Green beans and hazelnut salad

Dessert 17.50

Warm chocolate cake with caramelised orange, pineapple & ginger (vegan / 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