

Shared Menu

\$89pp *3 Courses*

STARTERS

TO SHARE

ARTISAN BAKED BAGUETTE, ST DAVID CULTURED BUTTER
WARM CHERVE & CARAMELIZED LEEK TART, PETIT SALAD
BLUE SWIMMER CRAB CAKE, PARSLEY SALAD, AIOLI
STEAK TARTARE, GRILLED FICELLE, ORGANIC FRENCH RADISH

MAINS

TO SHARE

FISH DU JOUR, GREENS, CAVIAR BEURRE BLANC
BLACK ANGUS SIRLOIN, SAUCE AU POIVRE, CHESTNUT PUREE

SIDES

SALAD, DIJON VINAIGRETTE
FRIES

DESSERT

TO SHARE

BASQUE CHEESECAKE, ORANGE BLOSSOM CARAMEL

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Shared Menu

\$119pp *3 Courses*

STARTERS

TO SHARE

ARTISAN BAKED BAGUETTE, ST DAVID CULTURED BUTTER
OYSTERS NATURAL, LEMON & MIGNONETTE
ALBROLHOS ISLAND SCALLOP CRUDO,
CREME FRAICHE, FINGER LIME, SALMON CAVIAR
STEAK TARTARE, GRILLED FICELLE, ORGANIC FRENCH RADISH

MAINS

TO SHARE

FISH DU JOUR, WHITE WINE, GARLIC ROASTED VINE TOMATO
TODAY'S BEST HOUSEAGED STEAK, BEARNAISE, RED WINE SAUCE

SIDES

GREEN LEAF SALAD SOFT HERBS, CHARDONNAY VINAIGRETTE
BEST ROASTED POTATOES, ROSEMARY, GARLIC
VINE TOMATOES, STRACCIATELLA

DESSERT

TO SHARE

PROFITEROLES, VANILLA ICE CREAM, WARM CHOCOLATE SAUCE
BASQUE CHEESECAKE, ORANGE BLOSSOM CARAMEL

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