



STARTERS

COD	\$17
brandade on a crispy baguette, confit garlic & onions, watercress & herbs	
ONIONS	\$10
lightly stewed white onions soup, cepes mushrooms, thyme	
FOIE GRAS	\$19
pan seared duck foie gras, dragee, apples, strawberries, poultry jus	
SCALLOPS	\$19
roasted hokkaido scallops, leeks, hazelnuts, vichyssoise sauce	
SALAD	\$10
mesclun, orange, apples, herbs, yuzu dressing	
DUCK	\$12
rillettes with toast & gherkins	
CLAMS	\$19
sautéed with herbs, shallots and white wine	

SIDES

MASHED POTATOES	\$7
FRIES	\$7
CHICKEN FATS RICE	\$8

MAINS

LAMB	\$30
slow cooked aust pyrennes lamb shoulder, tomatoes, buttered rice	
BEEF	\$39
charcoal grilled aust wagyu bavette marbling 9+, fries, black pepper jus	
SNAPPER	\$37
breakthrough mission's fisherman broth poached snapper, clams, orange scent	
PRAWNS	\$30
grilled obsibblue prawns, linguini pasta, prawns head jus	
PORK	\$30
grilled iberico pork collar, mashed potatoes, apples, speck jus	
GOOSE	\$37
confit goose leg, mashed potatoes, chicken jus	
CHICKEN (pre order recommended)	\$87
chef peter's signature roast chicken, whole & pineapple fed, chicken fats rice (sharing)	

KIDS

PASTA	\$12
beef ragout, tomatoes, emmantel cheese	
SEAFOOD	\$12
soup, snapper, pilaf rice	

DESSERTS

MADELEINES	\$9
freshly baked madeleines, almonds, chocolate ice cream	
DARK CHOCOLATE	\$10
glazed entremet, orange cream, milk chocolate base	
GARDEN OF EDEN	\$10
bayberry & strawberry mix, cheese, chocolate	
LEMON MERINGUE	\$9
cake, lemon curd & lemon juice, vanilla sponge, torched meringue \$9	
ICE CREAM (per scoop)	\$5
selection of ice cream	

No service charge & GST inclusive