



Menu from 6th/10/2020 to 10th/10/2020

Entrée/Main \$65 or \$90 with wine pairing

Main/Dessert \$55 or \$80 with wine pairing

Entrée/Main/Dessert \$80 or \$120 with wine pairing

**Prices are per person*

*Each meal starts with an amuse bouche followed
by home made bread & butter*

BOOKING ESSENTIAL

TO SHARE

Half dozen of garlic snails \$12

Albert Bichot, Aligoté, Bourgogne (15)

Duck liver mousse, onion & sweet wine relish,

Croûtons & toasted brioche \$18

R de Roubine, Côte de Provence rosé, Provence (13)

Selection of local cheeses \$25

Arthur Metz, Cuvée Anne Laure, Gewurztraminer, Alsace (16)

ENTRÉES

Octopus, garlic purée
& parsley cream

Daniel Séguinot, Petit Chablis, Bourgogne (16)

Goat cheese croquettes, honey & beetroot

La Croix de Maunay, Vouvray, Loire Valley (13)

MAINS

Matangi bavette, shallots compote,
smoked pommes dauphines & légumes du moment

Château Villefranche, Grave, Bordeaux (13)

Market fish, parsnip purée,
broccolini & citrus

L'Angerie, Saumur Blanc, Loire Valley (13)

DESSERTS

Hazelnut & honeycomb bubble

Cinnamon & orange crème brûlée, kiwifruit sorbet
Côteaux Layon Carte d'Or, dessert wine, Loire Valley (16)

We have a range of local wines by the glass, ask for the list