



Le trio d'amuse-bouche

Trout and crab rilette, clear tomato gel
Goat's cheese boursin, beetroot macaron
Duck liver parfait, cherry gel

Consommé de betterave

Beetroot consommé, goat's cheese raviole,
heirloom beets, dill oil

La St Jacques

Roasted Hokkaido scallop, pumpkin,
Nashi pear, sage beurre noisette

La tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry,
cornichon, parsley, onion, capers

Le canard aux cerises

Tathra Place's roasted free range duck crown,
Hundred acres figs, sour cherry jus

Les fromages

Choice of Long Paddock cheeses, croutons and dried fruit

Colonel

Passionfruit palate cleanser

Le vacherin

Mango-filled meringue,
white chocolate mousse, lemon verbena sorbet

Le Menu Dégustation – 8 courses

\$150 per person

Wine Pairings

\$110 wine pairing

Kir Royale au Cassis

2012 Micelli "Iolanda"

Pinot Grigio

Mornington Peninsula VIC

2022 Domaine Gavoty

"La Cigale" Rosé Cuvée

Grenache, Carignan, Cinsault

Provence FR

2014 Chalkers Crossing

Chardonnay, Tumbarumba

NSW

2022 Maison Trenal

"Fleurie"

Gamay

Beaujolais, FR

2020 Maison Bouachon

"Les Comborines"

Syrrah, Grenache, Mourvèdre

Côtes du Rhône FR

2013 Jeir Station

"Beagle's Run"

Late Harvest Viognier Canberra

District

\$150 premium wine pairing

**Trio
d'amuse-
bouche**

Champagne Louis Barthélémy

"Brut Améthyste"

Aÿ -France

**Consommé
de
betterave**

2022 Domaine Ray Jane

"IGP Du Var"

Clairette, Ugni Blanc, Rolle

Provence FR

2020 Maison Advinam

"L'allumée" Orange Wine

Semillon, Sauvignon Blanc

Bordeaux FR

**La St
Jacques**

**Le tartare
de boeuf**

2019 Domain des Terres de

Velle "Bourgogne Blanc"

Chardonnay, Burgundy Fr

**Le canard
aux cerises**

2020 Marc Rougeot-Dupin

"Clos Roussots" Maranges 1er

Cru

Pinot Noir

Hautes Côtes de Nuits,

Burgundy FR

2020 Jean-Luc Jamet "Valine"

Collines Rhodaniennes

Syrrah

Rhône Valley FR

2020 Jacky Blot Taille aux

Loups

Montlouis Sur Loir "Moelleux"

Chenin Blanc

Loire FR

Vacherin