



Le trio d'amuse-bouche

Our famous pork rillettes,
Goat's cheese boursin,
Duck liver parfait

La soupe

Asparagus velouté, celeriac,
lavender, asparagus

Le cocktail de crevettes

Prawn and citrus salad,
avocado cream, bisque

La paupiette d'agneau

Braised lamb shoulder paupiette,
zucchini, cumin, pancetta

Le pithivier de volaille

Chicken and foie gras pithivier, sauce café au lait,
Murrumbidgee mushroom, carrot and asparagus

Le trou normand

Today's palate cleanser

Le vacherin

Strawberry-filled meringue,
cucumber and elderflower salad,
elderberry mousse, strawberry sorbet

Le Menu Dégustation

\$120 per person

Additional cheese course before dessert - \$10pp

\$80 matching wine

\$120 premium matching wine