



Le trio d'amuse-bouche

Smoked trout mousse, lemon gel, tartelette
Goat's cheese boursin, beetroot macaron
Duck liver parfait, cherry gel, grilled brioche

Le cappuccino de champignon

Mushroom foam topped at the table with
our seven mushroom infused consommé, creamy cigar

Le carpaccio

Beetroot cured kingfish,
Horseradish cream, cucumber salad

La tartare de boeuf

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

Le canard a l'orange

Tathra Place's roasted free range duck crown,
Pickled cabbage, citrus sweet and sour jus

Les fromages

Selection of Long Paddock cheeses, croutons, dried fruit

Colonel

Palate cleanser of the day

Le vacherin

Meringue filled with a poached quince salad,
chestnut mousse, sangria sorbet

Le Menu Dégustation – 8 courses

\$150 per person

Wine Pairings

\$110 wine pairing

Kir Royale au Cassis

2012 Miceli "Iolanda"
Pinot Grigio
Mornington Peninsula VIC

2022 Domaine Gavoty
"La Cigale" Rosé Cuvée
Grenache, Carignan, Cinsault
Provence FR

2016 Chalkers Crossing Riesling
Hilltops NSW 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

**Le
cappuccino
de
champignon**

2019 Domaine des Terres de
Velle "Bourgogne Blanc"
Chardonnay, Burgundy Fr

Le carpaccio

2022 Domaine Ray-Jane
Mourvèdre, Grenache,
Cinsault Rosé 🍃 Bandol,
Provence Fr

**Le tartare
de boeuf**

2022 Charles Frey "Granite"
Riesling, Alsace Fr 🍃

**Le canard
à l'orange**

2021 Marc Rougeot-Dupin
"Clos Roussots" 1er Cru
Pinot Noir
Hautes Côtes de Nuits,
Burgundy FR

**Les
fromages**

2021 Jean-Luc Jamet "Valine"
Collines Rhodaniennes Syrah
Rhône Valley FR

Vacherin

2020 Jacky Blot Taille aux
Loups
Montlouis Sur Loir
"Moelleux" Chenin Blanc
Loire FR