

SET MENU \$75PP



TO START

PATE DE FOIE

Chicken parfait, pickles, fig jam, toasted baguette

MOULES MARINIÈRES

Mussels, white wine, cream, garlic, parsley

MAIN

CONFIT DE CANARD

Confit duck, puy lentils, thyme, Dijon, garlic

DESSERT

CRÈME BRÛLÉE

Custard, French Vanilla bean, Brown Sugar

Please make a member of the team aware of any dietary requirements

DF = Dairy Free | GF = Gluten Free | V = Vegetarian

Vg = Vegan | O = Option

A surcharge of 10% applies on Sundays and Public Holidays

All card payments attract a 0.72% merchant fee