

LIMITED SPECIALS



TO START

MOULES MARINIÈRES \$28

Mussels, white wine, cream, garlic, parsley

MAIN

CONFIT DE CANARD \$32

Confit duck, puy lentils, thyme, Dijon, garlic

DESSERT

CRÈME BRÛLÉE \$14

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