

\$185 PRIVÉ CHEF'S MENU

Menu designed to share

Wholegrain & rye sourdough, French onion butter

Saucisson, "bread and butter" pickles

Duck liver & foie gras parfait, burnt orange marmalade

Smoked carrots, toasted pumpkin, pistou, bitter leaf, honey

Black angus eye fillet, grain fed, Darling Downs NSW *served with*
Bordelaise sauce

Roasted potatoes, Herbes de Provence

Salade de Maison, Champagne vinaigrette

Paris Brest, hazelnut, cocoa nib, miso

PRIVÉ

\$245 PRIVÉ SIGNATURE MENU

Menu designed to share

Wholegrain & rye sourdough, French onion butter

Saucisson, “bread and butter” pickles

Wood roasted leek, caillé de chèvre, smoked almond



Duck liver & foie gras parfait, burnt orange marmalade

Smoked carrot, toasted pumpkin, pistou, bitter leaf, honey

Bluefin tuna provençal, bullhorn, black olive, piment d’Espelette



Black angus eye fillet, grain fed, Darling Downs NSW

served with Bordelaise sauce

Pomme purée, bone marrow, jus gras

Salade de Maison, Champagne vinaigrette



Paris Brest, hazelnut, cocoa nib, miso

Fromage, lavosh, honeycomb

PRIVÉ

\$290 PRIVÉ PREMIUM MENU

Menu designed to share

Oysters, smoked olive oil & seaweed mignonette, caviar

Scallop 'choucroute', smoked sausage, fermented radish

Beef tartare, smoked bone marrow, onion croustillant

Wholegrain & rye sourdough, French onion butter

Saucisson, "bread and butter" pickles

Duck liver & foie gras parfait, burnt orange marmalade

Smoked carrot, toasted pumpkin, pistou, bitter leaf, honey

Bluefin tuna provencal, bullhorn, black olive, piment d'Espelette

Black angus eye fillet, grain fed, Darling Downs NSW

served with Bordelaise sauce

Pomme purée, bone marrow, jus gras

Salade de Maison, Champagne vinaigrette

Paris Brest, hazelnut, cocoa nib, miso

Fromage, lavosh, honeycomb

PRIVÉ