



ENTREE

VINE RIPENED TOMATO SALAD, MARINATED OLIVES, BASIL, BALSAMIC VINAIGRETTE 25

STEAK TARTARE

WITH BITTER LEAVES, FERMENTED GREEN CHILLI AND POMMES GAUFRETTE 35 / 56

HOUSE-MADE FROMAGE BLANC

WITH GOLDEN BEAN, RADISH, NASTURTIUM SALAD AND CROUTONS 29

SALAD OF MARINATED BEETROOTS WITH WHIPPED GOAT'S CURD & HAZELNUTS 29

FRENCH ONION SOUFFLE GRATIN 29

TUNA TARTARE - CAPERS, CHIVES, PICKLED GREEN CHILLIES, HERBES FINES

& ALTO LEMON OLIVE OIL 34 / 48

BAROSSA CHICKEN LIVER PATE, FIG JAM, CORNICHONS & BRIOCHE 29

LINGUINE WITH CHILLI, ANCHOVIES, TOMATOES, EXTRA VIRGIN OLIVE OIL & BASIL 29

CONFIT SAIKOU SALMON (NZ)

WITH SMOKED SALMON CAVIAR, VERJUS DRESSING AND SOURDOUGH 34

SAFFRON CRAB OMELETTE, BEURRE NOISETTE 43

MAIN COURSE

POTATO & RICOTTA GNOCCHI

WITH OYSTER MUSHROOM, PEAS, BABY ZUCCHINI, STRACCIATELLA & SAGE BUTTER 45

AQUNA MURRAY COD

CHICKPEA PANISSE, VONGOLE, SAMPHIRE & BOURRIDE 58

PAN-ROASTED FILLET OF CONE BAY BARRAMUNDI

CRUSHED POTATO, BLISTERED TOMATO, CONFIT FENNEL & DIJON VINAIGRETTE 55

ROASTED SPATCHCOCK, SAVOY CABBAGE, DUTCH CARROTS, DUCK FAT KIPFLERS AND MUSTARD JUS 52

DRY AGED PORK CUTLET, POMMES PUREES, CRACKLING AND GREEN PEPPERCORN JUS 49

GRILLED SIRLOIN MB3+, CAFE DE PARIS, FRIES 59

FILLET STEAK MB3+, SAUCE BEARNAISE, FRIES 66

MINUTE STEAK MB3+, WINE MERCHANT'S SAUCE, FRIES 55

SIDES

MARKET VEGETABLE 15

BROCCOLI & ALMONDS 16

LEAF SALAD 14

FRIES 15



DESSERT

BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 6 EACH

PASSIONFRUIT SOUFFLE

WITH COCONUT CRUMBLE AND TOASTED COCONUT ICE CREAM 26

2013 LIONS DE SUDUIRAUT, SAUTERNES, BORDEAUX, FRANCE 20

VANILLA CREME BRULEE WITH LEMON THINS 22

2018 DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE 18 / 95

SALTED CARAMEL, WHITE CHOCOLATE & HAZELNUT DELICE

WITH MILK CHOCOLATE FEUILLETINE AND TONKA BEAN ICE CREAM 23

YALUMBA ANTIQUE, MUSCAT, RUTHERGLEN, VIC 18 / 70

MILLIONS OF PEACHES

PEACH & WHIPPED WHITE CHOCOLATE GANACHE WITH FRESH PEACH AND PEACH & VERBENA SORBET 24

NV RIESLINGREAR NO.7 FORTIFIED RIESLING, CLARE VALLEY, SA 16 / 65

BANANA MILK CHOCOLATE BOMBE ALASKA

WITH BANANA DACQUOISE & PEANUT BRITTLE 24

2013 LIONS DE SUDUIRAUT, SAUTERNES, BORDEAUX, FRANCE 20

MILLE-FEUILLE

VALRHONA DARK CHOCOLATE CREME PATISSIERE, CREME FRAICHE & LAST SEASON CHERRIES 25

YALUMBA ANTIQUE, MUSCAT, RUTHERGLEN, VIC 18

OUR PASTRY CHEF'S PETITS FOURS 27

2013 LIONS DE SUDUIRAUT, SAUTERNES, BORDEAUX, FRANCE 20 / 80

MADELEINES & LEMON CURD 10

2020 DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE 18 / 70

A SELECTION OF EUROPEAN & AUSTRALIAN CHEESES, HOUSE MADE LAVOSH AND PRESERVES 9 each

FONSECA WATERLOO EDITION RESERVE PORT 18 / 190

AFTER DINNER

LUSTAU PEDRO XIMENEZ (60MLS) 12

STREGA LIMONCELLO (45MLS) 10

AMARO MONTENEGRO (45MLS) 11

FRANCOIS VOYER VS COGNAC 12

DELAMAIN XO GRANDE CHAMPAGNE COGNAC 48

DELORD VSOP BAS ARMAGNAC 14

DELORD 1996 BAS ARMAGNAC 19

DELORD 1966 BAS ARMAGNAC 30

VITTORIA CINQUE STELLE COFFEE 6

LA MAISON DU THE 6

ENGLISH BREAKFAST

EARL GREY

PENELOPE SACHS HERBAL INFUSIONS 6

PETAL - LEMONGRASS, LAVENDER, RED CLOVER, ROSEHIPS, ROSE PETALS & CHAMOMILE

APRES - CHAMOMILE, PEPPERMINT, SPEARMINT, ANISEED & FENNEL

TRIPLE E - LIQUORICE ROOT, FENNEL & PEPPERMINT

LEMON TANG- LEMONGRASS & MINT

PEPPERMINT

GREEN TEA