



## ENTREE

CHICKEN LIVER PATE, APPLE & CALVADOS CHUTNEY, CORNICHONS & BRIOCHE 29

HEIRLOOM TOMATO AND PEACH SALAD, CHAMPAGNE VINAIGRETTE AND BASIL 26

### STEAK TARTARE

OYSTER EMULSION, FERMENTED CHILLI AND MONCUR GAUFRETTES 35 / 56

### CHAR-GRILLED ASPARAGUS

HOUSE-MADE FROMAGE BLANC, ZUCCHINI FLOWER, RADISH AND CROUTONS 29

### TUNA TARTARE

CAPERS, CHIVES, PICKLED GREEN CHILLIES, FINES HERBES & ALTO LEMON OLIVE OIL 34 / 54

### HAND ROLLED MONCUR RAVIOLES DU DAUPHINE

EMMENTAL, PARSLEY, BROAD BEANS, SPRING PEAS AND TOASTED BREADCRUMBS 32 / 46

### FRENCH ONION SOUFFLE GRATIN 31

### ORA KING SALMON & BEETROOT GRAVLAX (NZ)

CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH 29

SPANNER CRAB OMELETTE (WA), ROASTED GARLIC & ESPELETTE BEURRE NOISETTE 43

## MAIN COURSE

### PICKLED BABY BEETROOT TARTE TATIN

LOCAL CHESTNUT MUSHROOMS, WHIPPED GOAT'S CURD AND HAZELNUTS 46

### CHAR-GRILLED BLUE EYE COD (NZ)

SORREL, GREEN ALMOND, GORDAL OLIVES, CAPERS AND ALTO OLIVE OIL 54

### PAN-ROASTED CONE BAY BARRAMUNDI

LEEK FONDUE, SMOKED EEL & CORN WITH BEURRE BLANC AND BASIL 55

### PAN-ROASTED SPATCHCOCK PERSILLADE

SPRING VEGETABLES AND LEMON THYME JUS 49

### 500g CHAR-GRILLED BARNSLEY LAMB CHOP (MARGRA)

CONFIT GARLIC, MINTED PEAS AND MARJORAM JUS 52

GRILLED SIRLOIN MB3+, CAFE DE PARIS, FRIES 62

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



BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 6 EACH

**BERRY SOUFFLE**

WITH VALRHONA DARK CHOCOLATE ICE CREAM 26

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

VANILLA CREME BRULEE WITH LEMON THINS 22

2017 *CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX, FRANCE 22 / 87*

WHEN LIFE GIVES YOU LEMONS...

LEMON CURD & MASCARPONE CHOUX BUN, CANDIED LEMON AND LEMONADE FRUIT SORBET

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

STRAWBERRY & ALMOND TARTLET

PEPE SAYA CREME FRAICHE ICE CREAM, CREME PATISSIERE, PISTACHIO AND ROSE WATER 19

2017 *CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX, FRANCE 22 / 87*

CHOCOLATE FONDANT

WITH BUTTERMILK SORBET, RASPBERRY COULIS AND MACADAMIA CRUMB 24

2013 *LARK HILL 'VICTORIA' FORTIFIED SHIRAZ, DARK HORSE VINEYARD, CANBERRA, ACT 19*

PLAT DE FRUITS

GOLDEN KIWI, MACERATED STRAWBERRY CONSOMME, KIWI SORBET AND CARAMEL CROUSTILLANT 18

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

OUR PASTRY CHEF'S PETITS FOURS 35

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

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) 14

STREGA LIMONCELLO (45MLS) 10

AMARO MONTENEGRO (45MLS) 12

FRANCOIS VOYER VS COGNAC 13

FRANCOIS VOYER XO GOLD 1<sup>ER</sup> CRU DE COGNAC 32

DELAMAIN XO GRANDE CHAMPAGNE COGNAC 48

DELORD VSOP BAS ARMAGNAC 15

DELORD 1996 BAS ARMAGNAC 21

DELORD 1966 BAS ARMAGNAC 36

**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**