

Vive l'amour!

A perfect balance of fresh flavours from land & sea

Entrées

Sydney rock oysters from Pambula, served natural with French shallot & champagne vinegar

Duck liver & pistachio parfait with blood orange confiture & grilled house baguette

Steak tartare: hand chopped raw eye fillet steak mixed with shallots, cornichons, capers, Dijon mustard & egg yolks served with house baguette & Cos leaves

Heirloom tomato salad & Comté tart with fine herb salad

Main Course

Steak-frites: 150-gram eye fillet with sauce bordelaise & organic house-made fries

Rainbow trout meunière: fillets pan-fried in butter & lemon with Cos & roast red capsicum salad

Confit duck leg with honey & cardamom glazed baby carrots & pan juices

Vegetarian/Vegan main on request

Side – Organic salad greens & house-pickled vegetables +10

Fromage

Dauphin, Roquefort Carles & Cacio di Bosco Tuscan pecorino with house-made breads, Redfern rooftop honeycomb & seasonal fruit

Dessert

Share a plate of mini portions of classic French desserts including vanilla crème brûlée, dark chocolate & olive oil mousse & house-made blackberry sorbet