

PETITE

Our food is to be shared with your friends & family - each dish will arrive from the kitchen when ready

Sourdough Bread w Butters	5
Oyster w Mignonette ^{gd}	7
Golden Crispy Prawn w Roasted Cauliflower Mousse ^{gd}	7
Baked Scallop w Sage Butter, Shallots, Lemon ^g	7
Goat's Cheese Croquettes w Garlic Honey & Espelette Pepper ^{gv}	16
Savoury Pumpkin Pie w Stilton Cream, Candied Pecans & Pepitas ^v	16
Wild-Caught Tuna Carpaccio w Lemon, Olive Oil & Tomato Essence ^{gd}	25
Steak Tartare w Pomme Gaufrettes ^{gd}	26
Crab Soufflé w Rich Prawn Bisque ^g	26
Pan-Fried Gnocchi w Comté Cream ^v	30
Petite Hamburger w Grilled Gruyère	13
Pan-Fried Fish w Beurre Noisette, Citrus, Dill & Tarragon ^g	43
Crispy Chicken Maryland & Sauce Vierge w Caper & Lime ^{gd}	30
Braised Lamb Gratin Topped w Cheddar Polenta ^{go}	29
Crispy Pork Belly w Red Wine Reduction, Beetroot Jus & Wasabi ^{gd}	33
Steak Frites - Your Choice of Cut & Sauce	
Minute Steak - Wagyu [medium-rare minimum due to thin cut]	39
Bavette - Wagyu MB9+	61
Eye Fillet - Grass-Fed	61
<i>Sauces: Pepper Cognac ^g // Café de Paris ^g // Petite Green Sauce ^{gd} // Mustard ^{gd}</i>	
Pommes Dauphine w Carrot Ketchup	9/15
Asparagus w Macadamia Emulsion, Chilli Salsa Macha ^{gdv}	20
Roasted Jerusalem Artichokes w Basil Mousse ^{gdv}	16
Chef's Seasonal Salad ^{gvd}	14
French Fries ^{gvdo}	10

g = gluten free, d = dairy free, v = vegetarian, o = on request

Please let the staff know if you have any serious allergies - as allergens are present in the kitchen

We source all our seafood, beef, poultry, lamb, pork and fresh produce from Australian producers with care taken to source from QLD and Northern NSW where possible

SPARKLING WINE

Cremant du Jura	Domaine Rolet	Jura	19/90
Rose Cremant de Loire	Domaine Baumard	Loire Valley	17/80
Champagne	Vincent Brochet	Ecueil	33/160
Champagne BdB	Maxime Oudiette	Beaunay	51/250
Champagne BdN	Domaine de Bichery 'La Source'	Neuville Sur Seine	41/200

WHITE WINE

Picpoul	Réserve de Sol	Languedoc	15/70
Sauvignon Blanc	Pascal Reverdy	Loire Valley	20/95
Muscadet	Domaine de la Pepiere	Loire Valley	17/80
Aligoté	Domaine des Astrelles	Burgundy	21/100
Chardonnay	Louis Bordet	Chablis	21/100
Pinot Blanc	Meyer-Fonné	Alsace	17/80
Grenache Blanc et al	Domaine la Florane	Rhône Valley	16/75
Chenin Blanc	Arnaud Lambert	Loire Valley	20/95
Chardonnay	Morey-Coffinet	Burgundy	29/150

ROSE & ORANGE WINE

Orange	Les Freres Engel	Alsace	15/70
Rosé	Gueissard	Provence	15/70
Rosé	Clos Cibonne	Provence	27/130

RED WINE

Gamay [chilled]	Uva Non Grata	Beaujolais	15/70
Gamay	Lucien Lardy	Beaujolais	17/80
Pinot Noir	Benoit Girardin	Bourgundy	23/110
Merlot et al	Julien Mingot	Bordeaux	15/70
Grenache Rouge et al	Taparas	Rhône Valley	15/70
Cabernet Franc	Domaine de la Marinière	Loire Valley	17/80
Syrah	Famille Garon	Crozes-Hermitage	24/115
Cabernet & Merlot	Lilian Ladouys	Saint Estephe	27/130

SPIRITS

Vodka - Nosferatu <u>or</u> Grey Goose	11/14
Gin - Hendrick's <u>or</u> Arcane Generous	12/15
Tequila - Batanga Blanco <u>or</u> G4 Anejo	11/24
Rum - Flor De Cana 7yo <u>or</u> El Dorado 21yo	11/18
Bourbon - Michter's	16
Whisky - Aberlour 12yo <u>or</u> Caol Ila 12yo	15/20
Irish Whiskey - Red Breast 12yo	20
Cognac - Paul Giraud <u>or</u> Fillioux Cigar Club	18/32
Armagnac - Francis Darroze <u>or</u> Delord 1973	16/30
Anise - Pastis <u>or</u> Absinthe	16/21
Amaro - Gran Classico <u>or</u> Fernet Branca	12

NON-ALCOHOLIC

Hiatus Pacific Ale [0% Beer]	10
House Mocktail	15
Aperitifs - Sanbitter <u>or</u> T.I.N.A. sparkling	9/15
Soft Drinks - Yumbo Grapefruit, Classic sodas	9

COCKTAILS

Kir Royale	24
Sours - Whiskey <u>or</u> Gin <u>or</u> Amaretto	22
Sidecar <u>or</u> Margarita <u>or</u> Southside	22
Martinis - Gin <u>or</u> Vodka	25
Negronis	22
Old Fashioned	28
Espresso Martini <u>or</u> French Martini	22

BEERS/CIDER

TAP - Happy Boy Lager	11
TAP - East Street Pale Ale	11
Ichnusa - Sardinian Lager	12
Leffe - Belgian Blonde Abbey Ale	15
Rochefort 6 - Belgian Trappist Ale	20
Mont Blanc Blonde Ale [GF]	22
Gluten-Free Peroni Red [GF]	12
Yulli's Apple Cider [GF]	12
Matso's Ginger Beer [GF]	12