

**Summer 2009**

*Fine Bouche*

Cannelloni of Yellow Fin Tuna, Celeriac and Spanner Crab Remoulade  
Petite Salade of Braised Oxtail and Rock Oyster  
Boudin of Red Mullet, Squid Ink Jelly, Bouillabaisse Sauce  
Pan Roasted Hiramasa Kingfish, Fresh Peas, Spring Onion and Crisped Lard  
Roasted Partridge 'en Salmis'  
Assiette of Wagyu Beef, Sauce Bordelaise  
Petit Fromage Affiné  
Cherries & Fresh Almond, Amaretto Cream and Frozen Milk  
Assiette of Dark Bitter Chocolate  
Coffee, Tea and Petits Fours

**\$165 per person**

*Fin Bec*

Cannelloni of Yellow Fin Tuna, Celeriac and Spanner Crab Remoulade  
Boudin of Red Mullet, Squid Ink Jelly, Bouillabaisse Sauce  
Filet of Murray River Cod 'Sous Vide' with Fresh Water Crayfish and it's Consommé  
Roasted Partridge 'en Salmis'  
Petit Fromage Affiné  
Assiette of Dark Bitter Chocolate  
Coffee, Tea and Petits Fours

**\$135 per person**

*So that we can serve guests properly we advise that set menus are for the whole table only.  
We have selected wines to accompany the menus. Please ask your waiter for details and costs.*

*Chef Patron Tony Bilson                      Chef de Cuisine Manu Feidel*

*Chef Patissier Jeremie Mantelin*

*'One cannot think well, love well, sleep well, if one has not dined well'.  
Virginia Woolf*

### **Entrées**

Eight Freshly Shucked Sydney Rock Oysters (extra oysters \$4 each)  
Petite Salade of Braised Oxtail, Rock Oyster and Aspic of Oxtail Consommé  
Roasted Baby Beets with Waldorf Salad  
Fricassée of Wild Mushrooms with Truffle, Poached Egg and Cêpe Salt  
Cannelloni of Yellow Fin Tuna, Celeriac and Spanner Crab Remoulade  
“La Tomate” with Smoked Eel  
Boudin of Red Mullet, Squid Ink Jelly, Bouillabaisse Sauce  
Grilled Scallops with Cêpes, Bitter Chocolate Tuile and Mousse of Foie Gras  
Royale of Duck Foie Gras, Pedro Ximenez Jelly and Black Truffle

### **Main Courses**

Pan Roasted Hiramasa Kingfish, Fresh Peas, Spring Onion and Crisped Lard  
Pan Fried John Dory, Squid Linguini and Cauliflower Puree  
Filet of Murray River Cod ‘Sous Vide’ with Fresh Water Crayfish and it’s Consommé  
Slow Roasted Rack of Spring Lamb, Onion Cones and Sweet Garlic  
Grilled Spiced Breast of Grimaud Duck ‘Au Miel’  
Assiette of Wagyu Beef, Sauce Bordelaise  
Roasted Partridge ‘en Salmis’

### **Side Dishes**

Warm Salad of Baby Vegetables with Truffled Local Olive Oil \$20  
Mixed Salad of Lettuces with La Barre Olive Oil \$10

### **Desserts**

Selection of Ripened Local and Imported Cheese with Fresh and Dried Fruits  
Mango and Caramel with a Violet Cloud  
Cherries & Fresh Almond, Amaretto Cream and Frozen Milk  
Peach Soufflé with White Peach Coulis and Rosemary Ice Cream  
Raspberry Meringue, White Chocolate Mousse and a Little Touch of Ginger  
Assiette of Dark Bitter Chocolate  
Coffee, Tea and Petits Fours \$8.50

**Entrées \$35 Main courses \$50 Desserts \$35**

Coffee, Tea and Petits Fours included with desserts or cheese  
Black Truffles used in our kitchen are The Tibetan Tuber Melanicum