



ENTRÉES

Buffalo Mozzarella / Coconut Chèvre 15
heirloom tomatoes, strawberry gazpacho,
basil pesto

Parmesan Artichoke 14
chive aioli, mint, lime

Asparagus 15
saffron crème, tarragon,
rhubarb vinaigrette, kelp caviar

'Grav' Salmon 16
asparagus, hollandaise, tarragon, dill

Prawn Cocktail 17
Thousand Island, avocado, endive, chili

Beef Tartar 16
capers, cornichons, mustard seeds, egg yolk

MAINS

Endive Caesar 18
romain, anchovy, parmesan, lime, croutons
Chicken Schnitzel +6
Market Fish +8

Asparagus Risotto 26
fresh peas, avocado, crème fraîche,
lemon melissa

Royale Brioche Burger 26
cheddar, Dijonnaise, pickles,
pommes frites

Local Market Fish 30
kelp caviar, asparagus, beurre blanc,
new potatoes

Roasted Duck 32
hericot verts, cherry compote, Dauphinoise

Lobster Tail Linguine 36
prawns, burnt peppers, fennel, Pernod

Coeur de Filet 44
Café de Paris, pepper jus, seasonal greens,
pommes frites



SIDES & SHARES

Sourdough bread & butter 3

Organic farm greens, yuzu, miso, truffle 9

Pommes frites, dill, truffle mayo, parmesan 12



PÂTISSERIE

Scoop of Ice cream 6

Crème Brûlée 12
Madagascar vanilla, citrus zest, strawberry

Chocolate Fondant 15
pistachio, vanilla ice cream

Pavlova 15
aquafaba merengue, chantilly,
raspberry sorbet



CHÉRI