

## COLD ENTRÉES

<b>Oyster Bar</b> (Please check with your server for this week's selection)	seasonal
air-flown fresh oyster selection from France served with lemon wedges	
○ Fines de Claire - <i>Carantec, North Brittany</i>	
○ Fines de Marennes - <i>Marennes Oleron</i>	
○ Fines de Speciales - <i>Carantec, North Brittany</i>	
○ St Michel - <i>Mont St Michel, Cancale</i>	
○ Perle Blanche - <i>Cottentin, Normandy</i>	
○ Belon - <i>Riec-sur-Belon</i>	
 oyster dressing - shallot and red wine vinegar	2
<b>1824 Beef Tenderloin Carpaccio</b>	18
with EVOO, Tetsuya truffle salt, rocket salad, shaved parmesan	

## HOT ENTRÉES

<b>Egg Sous Vide</b>	15
with poached asparagus, Tetsuya truffle salsa	
<b>Baked Portobello Mushroom</b>	18
with goat cheese, rocket salad, balsamico glaze	
<b>Baked Escargot</b>	½ doz 13
with garlic herb butter	1 doz 25
<b>Pan Fried Castaing Foie Gras</b>	18
with caramelised apple, mesclun salad, raisin glaze	
<b>Onion Soup</b>	12
with comté cheese toast	

## SALAD

<b>Mesclun Salad</b>	8
with balsamico vinaigrette	
<b>Caesar Salad</b>	12
romaine lettuce, tangy caesar dressing, bacon bits, croutons	
<b>Warm Baby Spinach Salad</b>	15
baby spinach, field mushroom, onions, garlic flakes, smoked bacon, clarified butter	
<b>Fruity Salad</b>	13
mesclun salad, strawberry, blueberries, apple, tossed with raspberry vinaigrette	
<b>Salade Gourmande</b>	22
mesclun, Castaing duck rillettes, gizzard, foie gras mousse, truffle dressing	

## PASTA

<b>Cold Water Lobster</b>	38
with Dececco tagliatelle, lobster essence & pomodoro	
<b>Decceco Spaghetti Carbonara</b>	22
chardonnay cream, smoked bacon & parmesan cheese	
<b>Tetsuya Smoked Ocean Trout</b>	22
with buttered Dececco taglierini, scallions & lumpfish caviar	

\*\* \$3 for additional serving of bread (5 pcs)

Prices are nett

## SPECIALTY AUSTRALIAN BEEF\*

served with pomery or dijon mustard	per 100g	
<b>1824 Premium Beef - Queensland</b>		
rib on the bone	4.9	
ribeye	6	
striploin	4.5	
tenderloin	7.9	
<b>Cape Grim Grass Fed Angus Beef - Tasmania</b>		
cube roll	6.95	
<b>Kobe Cuisine 400 Days Grain Fed Wagyu - Queensland</b>		
rib on the bone MBS 4	8.9	
ribeye MBS 4	13	
ribeye MBS 8	23	
striploin MBS 5	12	
striploin MBS 8	18.5	
tenderloin MBS 7	17.7	
rump cap MBS 8	7.8	
<b>* Beef Preparation Fee</b>		15
<b>Coté de Boeuf Preparation Fee (Please allow 30 minutes preparation time)</b>		25
one kilo portion for two with mash potato & sautéed mushroom choice of 1824 rib on the bone or Kobe Cuisine rib on the bone MBS 4.		

### Sauces & Condiments

choice of red wine, black pepper,  
shallot or horeseraddish  
4 / serving

### Sides Selection

roasted herb potato, mash potato  
or steak cut fries  
5 / serving

sautéed onions, fine beans, field  
mushroom or seasonal  
vegetables  
6 / serving

## MAIN

<b>Pan Seared French Seabass</b>	33
pepper compote salad, roasted potato, lemon wedge	
<b>Pan Grilled Ocean Trout</b>	28
sauce vierge, roasted potato, balsamico reduction	
<b>Oven Roasted Castaing Duck Leg Confit</b>	28
served with mesclun salad, saladaise potato, raspberry coils	
<b>Maori Lakes Lamb Rack</b>	38
served with provencal herb vegetables, rosemary jus	
<b>Kurobuta Pork Chop</b>	30
served with sautéed field mushroom, pomery mustard cream	
<b>Wagyu Burger</b>	30
Kobe Cuisine 400 days grain-fed wagyu burger with mushroom & gratinated with comté cheese	

## DESSERTS

<b>Crème Brulee</b>	10
served with fresh berries	
<b>Tiramisu with Galliano</b>	12
served with cocoa dust & mixed berries salsa	
<b>Caramelised Granny Smith Apple Tart</b>	12
served with organic vanilla ice cream	
<b>Profiteroles</b>	12
served with organic chocolate chip ice cream, chocolate sauce & roasted almond flakes	
<b>Chocolate Fondant</b>	15
served with mixed berries salsa & organic vanilla ice cream	
<b>Organic Ice Cream</b>	single scoop 3
vanilla or chocolate chip	double scoop 6

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