



ENTRÉES

Black Pearl - Oscietra Black Caviar 30g 145

Home made blinis, crème fraîche and garnishes. Spoon away. Add some frozen vodka GF

Appellation Rock Oysters

7 each | 42 half dozen | 84 full dozen

NSW, Shucked to order in their prime. Lemon and raspberry vinegar mignonette GF/DF

Confit Fremantle Octopus 38

Smoky eggplant, basil and pine nuts pesto, tomato and chilli oil GF

Cured Yellow Tuna Thinly Sliced 36

Finger lime, citrus and soy dressing, pickled chilli and grapes GF/DF

Classic Hand Cut Wagyu Beef Tartare 34

Egg yolk cream and fried plantain banana crisps

Slow Cooked TAKETA 10 Wagyu Brisket 39

Served with green pepper sauce and pommes allumettes GF

Classic Pâté en Croûte with Ravigote Sauce 32

Crust-baked pâté with foie gras, pork and poultry, mesclun and fresh herbs dressing

Twice Baked Gruyère Cheese Soufflé 28

Blue cheese cream and crispy sage V

French Onion Soup 27

Splash of sherry, cheese croûtons and parmesan crisp

BECKETT'S CLASSICS

Escargots en Cocotte 32

Snails baked with garlic butter,
Grandma's tomato Provencal sauce
sautéed spinach, puff pastry lid

Strawberry Foie Gras 60

Seared duck liver, poached
strawberries, barrel-aged balsamic
and micro herbs GF/DF

Jamón Joselito Gran Reserva 58

36 months aged, served with fresh
figs, red elk lettuce and bread DF

MAINS

Potato Désirée Galette 40

Sautéed mushrooms and spinach, greens, roasted tomato sauce and truffle oil V/GF

Bouillabaisse 51

Provincial seafood broth of select fish, crustaceans, saffron and tomato. Served with rouille and sourdough DF

Crispy Skin Daintree Barramundi Fillet 46

Confit fennel, kipfler potatoes and Roma tomato, capers and herbs sauce vierge GF/DF

Grilled Coral Trout Fillet 49

Sautéed English spinach, blistered baby tomatoes and lemon beurre blanc sauce GF

Roasted Western Australian Marron 82

Pumpkin mousseline, herbs butter, mango salsa and crispy capers GF

Roasted Beef Wagyu Rump 59

Served medium rare with potato galette and mushroom jus GF

Grimaud Duck Breast 52

Parsnip purée, baby beetroots, caramelised fruit, pistachio and duck jus GF

Scotch Fillet MB5 (+400 gr) 140

Chargrilled medium rare, salsa verde, Maldon salt and blue cheese sauce GF

SIDES

Seasonal vegetables with toppings V/GF 12

Radicchio salad, toasted almonds and mustard garlic dressing V/GF/DF 12

Pommes frites (French Fries) V/GF/DF 12

Sliced bread baguette with cultured butter V 7

Home made marinated olives and cornichons V/GF/DF 10

CHEZ BECKETT'S

BAR + DINING