



BELLEVUE COTTAGE
BY ANTOINE

Rustic burnt bread

cream of basil, pitchouline olive tapenade

NV Charles Lafitte Chardonnay – Pinot Noir Brut Prestige, Sète FR

Butter poached diver scallops

truffle salsa, watercress forte, silky cauliflower

Domaine de l'Arjolle Viognier – Sauvignon Blanc, Languedoc-Roussillon FR

Signature confit of Petuna Salmon

avocado, seaweed and ginger salsa dolce forte

2018 Heathvale Riesling, Eden Valley SA

Jersey braised lamb neck

porcini, apricot, reduced jus, curd

Domaine Les Mesclances Charmes Rosé, Provence FR

Normandie fish pie

truffle, champagne, velvet red back potatoes

NV L. Roncier Tramier & Fils, Bourgogne FR

Confit of pork belly

young asparagus, endive, currant jus

2013 Quilty Running Stitch Cabernet Sauvignon Mudgee NSW

Louis XV

chocolate fondant, praliné noisette, cocoa nibs

2019 Clos Bagatelle Muscat Languedoc FR La Divine Blanc Moelleux



7 course degustation \$190pp

+\$85pp for Antoine's premium wine pairing with each course



BELLEVUE COTTAGE

BY ANTOINE

Dinner

\$99pp

TO START

**SIGNATURE WARM PICHOLINE AND
KALAMATA SOUTHERN OLIVE TAPENADE**
rustic cream of garlic baguette

ENTRÉE

choose one **SWEET CORN AND BELL PEPPER VELOUTÉ**
truffle reggiano custard, wild rice

CONFIT OF PETUNA SALMON
avocado, seaweed, galangal, cucumber dill salsa, native lime

TARTARE "TRAIN-BLEU"
angus fillet, eshalote dressing, aromatic salsa, sourdough crust

MAIN

choose one **SLOWLY COOKED PORK BELLY**
dark cherries, caramelised savoy cabbage, pickled papaya

JEUNE POULET EN JARDINIÈRE
oak lettuce, caramel échalote

SIGNATURE BARRAMUNDI COTTAGE PIE
crab-scented, creamy leek, shiitake, champagne, truffle

CRISPY SKINLESS CONE BAY SEA BASS (+\$15)
pearl barley, coconut, vietnamese mint, preserved lemon peas

EYE FILLET, 220G ANGUS RESERVE (+\$20)
from Darling Downs QLD, 270 day grain fed, pomme purée

SIDES

Velvet désirée purée \$15 (Truffle +\$5)
Straight cut chips, saffron aioli \$12
Classic southern ratatouille \$12
Cauliflower dauphinois, gruyère \$15
Green beans, échalote butter \$12
Mixed leaves, Parisian dressing \$12

TO FINISH

choose one **SIGNATURE CHOCOLATE FONDANT**
Callebaut chocolate, glace vanille

COCONUT CURD
blackcurrant, toasted sesame

LUNA GOAT CHEESE BAVAROIS
salted honey, lemon verbena, farro

SLAB OF AGED SWISS GRUYÈRE (+\$10)
plum relish, caraway, wheat toast, sweet butter (\$25 for à la carte)