

Clément Chauvin
welcomes you to

Montrachet

Gift vouchers from previous owner are not accepted
All prices include GST
All credit card payments incur a 1.5% surcharge and
Amex 2.2% surcharge
Public Holiday surcharge 15%

Le menu dégustation

\$150 pp

Le trio d'amuse-bouche

*Tartelette of smoked trout mousse, lemon gel
Goat's cheese Boursin, beetroot choux pastry
Duck liver parfait, cherry gel, grilled brioche*

La soupe du jour

Seasonal soup of the day

La truite confite

*Confit ocean trout, herb veil,
preserved lemon puree, caviar and lemon beurre blanc*

Le jambon persillé

*Braised ham hock and foie gras terrine, wrapped in leek with pickled
vegetables and seeded mustard*

Le Boeuf Bourguignon

*Braised Stockyard Beef cheeks, mushrooms, pickled onion,
smoked speck, baby carrot and fennel panisse*

*add cheese course, **\$10** per cheese*

Le soufflé à la passion

*Chef Clement's signature dessert, passionfruit soufflé,
chili explosion and coconut sorbet*

Les speciaux

Les huîtres \$6 each

Apellation Sydney rock oysters, mignonette dressing

Add Caviar for **\$10 per oyster**

Le caviar by Kaviari

	Bump	10g*	20g*	30g*
Osciètrre	\$35	\$80	\$160	\$240

**Served with our selection of condiments*

Le Foie Gras \$48

50 grams of French imported Duck foie gras
served with a peppered strawberry chutney and toasted brioche

La truffe de Bungendore \$15

Fresh black truffle from Bungendore, add to any dish (3 grams)

Les entrées

La soupe du jour **\$26**

Seasonal soup of the day

La truite confite **\$30**

*Confit ocean trout, herb veil,
preserved lemon puree, caviar and lemon beurre blanc*

Le jambon persillé **\$34**

*Braised ham hock and foie gras terrine, wrapped in leek with pickled
vegetables and seeded mustard*

Steak Tartare **\$32 | \$49**

*Grain fed Black Angus eye fillet tartare, confit egg yolk,
cornichon, caper, parsley, eschalot, cracked pepper tuille*

Soufflé au crabe et au Comté **\$32**

*Double baked soufflé with crab meat and Comté cheese,
finished with a light cream bisque*

Les escargots de Bourgogne **\$28**

*Six Burgundy snails,
traditional garlic and parsley butter*

Les plats principaux

Bouillabaisse **\$62**

*Fisherman's soup of Marseille.
Local bay seafood simmered in its own fish soup with tomato,
fennel, saffron, rouille & croutons*

Poisson du jour **\$55**

Fresh catch of the day, cooked 'à la façon du chef'

Le Boeuf Bourguignon **\$56**

*Braised Stockyard Beef cheeks, mushrooms, pickled onion,
smoked speck, baby carrot and fennel panisse*

Le steak frites **\$72**

*Chef's cut of the day, Pomme Pont-Neuf,
Choice of red wine jus, sauce au poivre or Béarnaise*

Add Foie gras **\$20**

La quenelle de butternut **\$48**

Textures of butternut with beurre blanc sauce and herb oil

Mains for 2

Les plats pour deux

Le Châteaubriand **\$75 per person**

Stockyard 200 days grain fed Black Angus
cooked to your liking with Béarnaise sauce
served with shoestring fries

Le canard à l'orange **\$68 per person**

Tathra Place confit duck legs and breast filet,
pickled red cabbage and orange duck jus

Le boeuf-en-croûte **\$70 per person**

Beef Wellington, Stockyard 200 days grain fed Black Angus eye-fillet,
mushroom duxelles and foie gras, herbed crepes,
and butter puff-pastry served with red wine jus

Les accompagnements

La salade aux herbes **\$12**

Mixed leaf salad, fresh herbs and house-dressing

La pomme purée **\$16**

Creamed mashed potatoe

Les petits pois à la française **\$16**

Green peas, braised onions, lettuce and smoked speck

Les broccoli **\$16**

Steamed broccoli with crème fraîche

Champignons sautés à l'ail et au persil **\$16**

Local Urban Valley mushrooms sautéed with garlic and parsley

Les pommes frites **\$14**

Shoestring fries served with aioli

Les desserts

La crème brûlée flambée \$20

Traditional French custard with burnt sugar crust,
Cointreau flamed

Soufflé à la passion \$25

Chef Clement's signature dessert, passion fruit soufflé,
chili explosion and coconut sorbet

La mousse au chocolat \$25

79% Veliche dark chocolate mousse, baked to order,
mandarin sorbet.

La tarte Tatin (for 2 person) \$44

Upside down caramelised apple tarte,
Madagascar Vanilla ice cream

Les fromages \$10 each

Served with condiments and crackers
Ask your waiter for our selection