

RESTAURANT - BAR



Drawing inspiration from the classics of New Orleans cuisine and finished with a Modern French Orleans Twist.

We offer a relaxed fine dining environment focusing on great food, quality service and memorable night out.

Serving Dinner Tuesday-Saturday from 5PM till Late Serving Lunch Friday-Saturday from 11:30AM Please note surcharge applies on all CC transactions





4 Course Tasting Menu \$90 pp Wine pairing \$40pp

Course One-Shared

Honey and thyme Baked Goats Cheese, Truffle oil, garlic Croutons (GFO,DFO)

Course Two-Shared

Southern fried chicken & Waffle Bacon, corn & Pickled Jalapeño (GF)

&

Confit Salmon Rillette
Compressed Cucumber, Coriander Dressing,
seaweed cracker
(GF)

Course Three-Shared

Sticky Beef Cheeks, Potato & Truffle Soufflé, Wilted Greens, Baby Carrot; Mushroom Braise

(GF)

&

Crispy Cauliflower
Chipotle Romesco Sauce, Pickled Sultanas
(GF,DF)

Course Four - Shared

Vanilla Beignets

White Chocolate & Poppy Seed Mousse, Blackcurrant Gel, SaltedCaramel

&

Chocolate & Hazelnut cremeuxRaspberry gel & Honeycomb

(GF)

<u>Please note: The tasting menu is designed for sharing for the entire table</u>







Vegetarian Tasting Menu \$80pp Wine pairing \$40pp

Course One

Honey & Thyme Baked Goats Cheese Truffle Oil, Garlic Croutons

Course Two

Crispy Cauliflower Chipotle Romesco Sauce, Pickled Sultanas

Course Three

Potato, Vintage Cheddar & Truffle Oil Soufflé Wilted Greens, Confit Tomatoes

Course Four

Vegan mango Crème Brûlée Biscotti & Citrus







Breads

CornbreadRed Pepper Jam, Andouille crumb
\$14

Warm Pane Bread

Roasted Almond Patée (DF,V) \$15

Honey & Thyme Baked Goats Cheese

Truffle Oil, Garlic Croutons (GFO,DFO) \$20

Appetizers

Boudin Croquettes

Herb Emulsion, Pickled Fennel \$21

Crispy Cauliflower

Chipotle Romesco Sauce, Pickled Sultanas (GF,DF) \$20

Buffalo Wings

Blue Cheese Dip

(GF)

\$18







<u>Entrée</u>

Blackened Pork Fillet

Parsnip Purée, quince, Broad leaf rocket, Jus (GF) \$24

Lamb Rack

Bell Peppers & walnuts, Dried Olives, Jus (GF, DF) \$26

Confit Salmon Rillette

Compressed Cucumber, Coriander Dressing, seaweed cracker
(GF)

\$25

Southern fried chicken & Waffles

Bacon, corn & Pickled Jalapeño (GF) \$24







Mains

Seafood Gumbo

Spiced Rice, Mussels, Fish, clams, Andouille Sausage, Prawn, Moreton Bay Bug, Garlic Bread

(GFO)

\$46

Blackened Market Fish

Ricotta Dumplings, Asparagus, Trinity, Sherry tomato sauce \$42

Spiced Jambalaya

Trinity Vegetables, Green Beans Baby Spinach (GF,DF,V) \$36







Mains

Pan seared Spatchcock

Caper Purée, speck, snow peas, chard, jus \$42

Smoked Chilli Beef Fillet

Boulanger Potatoes, Black garlic aioli, creole salsa, red wine jus (GFO)
\$53

Potato, Vintage Cheddar & Truffle Oil Soufflé Wilted Greens, Confit Tomatoes

(GF)

\$38

Sticky Beef Cheeks

Potato & Truffle Soufflé, Wilted Greens, Baby Carrot; Mushroom Braise

(GF)

\$46







Sides

Roquette & Blue Cheese salad

Pears, Walnuts (GF)

\$14

Hand-cut Fries

Creole Spiced Fat Fries, Chipotle
Mayo
(GF,DF)
\$14

Blanched Broccolini

Bacon dressing & Benne (GF,DF) \$14







Sweets

Spiced Pumpkin Pie
Lemon Meringue, Pepita Brittle
\$20

Vanilla Beignets

White Chocolate & Poppy Seed Mousse, Blackcurrant Gel, SaltedCaramel
\$22

Chocolate & Hazelnut Crémeux

Raspberry gel & Honeycomb

(GF)

\$22

Guava & Cherry Sorbet
Hazelnut Nougatine, Poached pear & Rosé Jelly
(GF,V)
\$19







Kids Menu (Under 12)

\$15

Fish
Chips & Salad
(GFO,DF)

Chicken Popcorn Chips & Salad (GF,DF)

Gnocchi Hidden Vegetable Sauce







BAR SNACKS

Available 2:30PM- 5PM and 9:30PM- Late

CornbreadRed Pepper Jam, Andouille crumb
\$14

Warm Pane Bread
Macadamia Patée
(DF)
\$15

Honey & Thyme Baked Goats Cheese Truffle Oil, Garlic Croutons \$20

Buffalo WingsBlue Cheese Dip
\$18

Handcut Fries
Creole Spiced Fat Fries, Chipotle
Mayo
\$14





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