

Menu

Choose from a selection of beautifully curated Epicurean Boards, designed to share with family and friends and beautiful wine.

Petite Boards

Small Boards are designed to enjoy as a starter, a little something extra or a mid afternoon taste.

Duck Paté - 26

Caperberries, Spiced Figs, Sourdough & Wafers

Pork Rillettes - 28

Cornichons, Pickled Fennel, Sourdough and Wafers

Duck & Pistachio Terrine - 29

Cherry Compote, Braised Red Cabbage, Cornichons & Sourdough

Fromager (v) - 26

Single 70g serve Cheese, Heritage Biscuits & Chef's Accompaniments

Moyenne Boards

Medium Boards are suggested as a light lunch for 2 and are served with house baked sourdough baguette.

Olive (p) - 38

Extra Virgin Olive Oil, Dukkah, Warmed Olives, Black Olive Tapenade, Grissini & Baguette

Mediterranean - 45

Prosciutto, Meredith Goat Feta, Roast Capsicum, Eggplant Tapenade, Grissini & Baguette

Ploughman's - 54

Smoked Ham Terrine, Vintage Cheddar, Pickled Onions, Branston Pickles, Seeded Mustard, Baguette & Wafers

Charcuterie - 58

Smoked Ham Terrine, Pork Rillettes, Capocollo, Pickled Fennel, Pickled Pear, Dijon Mustard & Baguette

Some menu items may vary due to availability

Surcharge of 15% applies on public holidays

Our Menu is not available as takeaway

Signature Grande Boards

Grande Boards are suggested as a shared lunch for two and are served with house baked sourdough baguette.

Duck - 82

Confit Duck Leg on Braised Red Cabbage, Duck Paté, Duck & Pistachio Terrine, Cherry Compote Gorgonzola Dolce Cheese, Spiced Fig & Condiments

European - 76

Prosciutto, Gorgonzola Dolce & Spiced Baby Figs, Mild Salami, French Brie & Truffle Onion Compote, Capocollo, Manchego & Olive Tapenade

Fromager (v) - 72

3 x 70g serves of Artisan French Cheese, Heritage Cheese Biscuits & Chef's selection of Accompaniments

Breads

Baguette & Olive Oil (v) - 12.5

Baguette and French Butter (v) - 12.5

Gluten Free Bread & Wafers (v) - 11.5

Accompaniments & Extras

Baguette (v) - 8.5

French Butter (v) - 4.5

Organic Olive Oil (v) - 4.5

Dukkah (v) - 6.5

Warmed Organic Olives (v) - 9.5

Marinated White Anchovies (p) - 9.5

Meredith Dairy Goat Feta (v) - 9.5

Dietary Requirements & Allergies

Gluten Free - most menu items are entirely gluten free with the exception of breads and biscuits.

Please ensure you advise of any specific dietary requirements or food allergies at time of booking and when ordering.

It is not possible to list every ingredient in each dish.

Whilst we endeavour to cater for all dietary requirements we can not guarantee the absence of any allergen sensitive food particles during our production processes.

Our kitchen uses wheat, soy, nuts, dairy and seafood.