

FRUITS DE MER

ASSIETTE DE FRUITS DE MER

Huîtres du jour w/ sauce mignonette, lemon cheek
Gambas - QLD king prawns w/ sauce Marie-Rose
Pétoncle brûlée half shell scallop, leek, pancetta

\$30,9

CAVIAR BUMPS

a spoonful of Polanco Oscietra caviar served on your hand

w/ a glass of 2012
Dom Pérignon
Champagne

\$89,9pp



w/ a shot of French
Grey Goose
Vodka

\$32,9pp

CAVIAR SERVICE TRADITIONNEL

w/ warm blini, crème fraîche, capers, shallot, sieved egg, chives

Yarra Valley 'First Harvest' Salmon Caviar	30g	\$55,9
Polanco Sturgeon, Oscietra Grand Reserve	30g	\$155,9
	50g	\$255,9

HUÎTRES DU JOUR

shucked to order & served w/ sauce mignonette

\$4,9 each or \$49,9 dozen



Akoya Pearl Oyster (2) lightly crumbed & fried, truffled remoulade, caviar	\$15,9
Gougères au Homard (2) w/ poached WA lobster, celery mayonnaise salad	\$16,9
Pétoncle Brûlée torched half shell scallop, creamed leek, pancetta	\$9,9ea
Gambas Queensland King prawn, pink peppercorn Marie-Rose	\$5,9ea



CHAMPAGNE

TAITTINGER

Reims

\$24,9 GLS

\$149,9 BTL

TAITTINGER NV CUVÉE PRESTIGE

LES COCKTAILS

Entrecôte Martini - Gin or Vodka, Martini Dry served to your desire	\$23,9
French 75 - Bombay Sapphire Gin, Sugar, Lemon, Chandon Blanc de Blancs	\$22,9
St Germain Gimlet - Gin, St-Germain Elderflower, Lime	\$23,9
Piment d'Espelette Spiced Margarita Tequila, Cointreau, Lime, Piment d'Espelette	\$23,9
Le Blues Des Myrtilles - Hayman's Sloe Gin, Baie Bleue Blueberry Liqueur, Lemon, Orange Bitters	\$23,9
Passion Flower - Bacardi Blanco Rum, Passionfruit & Lime	\$22,9
La Pomme Sucrée - Rye Whiskey, 12 year old Tawny Port, Le Birlou Apple & Chestnut Liqueur, Almond Bitters	\$23,9
French Connection - Godet V.S. Cognac, Disaronno Amaretto, Antica Formula, Orange Bitters	\$24,9