



CARTE MENU

consequential nibbles

Potato skins with sour cream and ocean trout caviar	6.50
Radish, Anchoiade and crudites	6.50
Homemade cod brandade with grilled brushetta	8
Steamed vongole clams with a garlic and herb crumb	10
Crispy soft shelled crab with chilli mayo	14
The nibble platter	32

oysters

Freshly shucked with traditional garnishes	4.50
with scallop ceviche	5.50
with sevruga caviar	7.50
tempura batter with wasabi and pickled ginger	5

Minimum of four oysters per portion

starters & soup

Twice baked gruyere souffle, salade chaponade with crispy bacon	18
Carpaccio of Petuna ocean trout and Hiramasa kingfish with figs, watercress, ocean trout caviar and lime dressing	24
A Truffled French omelette with hand-picked Sri Lankan crab meat and mascarpone	24
Tartare of scallop, ocean trout and tuna loin with foie gras parfait and caramelised shallots	28
Rustic fish and shellfish soup with saffron rouille	20
Today's soup	

salad

Tiger prawn salad with cous cous, pomegranate, mint and Persian feta	18/22
Tuna Nicoise in two styles, seared tuna tataki and tuna confit with French beans cherry tomatoes and soft boiled quails eggs	20/32
Vine ripened tomatoes with basil, extra virgin olive oil and sea salt	12/18
*With buffalo mozzarella	8

COAST PLATTERS

oysters	
Half dozen tasting with scallop ceviche, sevruga caviar and tempura	35
raw platter	
Today's raw platter served with Japanese condiments	MP
seafood platter	
Tiger prawns, crab, oysters, mussels, clams, sashimi, condiment	85

pasta & grain

Seared King scallops with smoked sea urchin risotto	18/28
Capellini with hand-picked Sri Lankan crab meat, leek, chilli flakes and crème fraiche	22/30
Grilled King prawns with goat cheese tortellini with clam broth and coppa cracklings	24/32
Penne with zucchini, parmesan, parsley and zucchini flower fritter	14/24

fish

Hiramasa Kingfish with spicy corn cakes, carrot, currant and pine nut salad	38
Classic fish pie with snapper, ocean trout, prawn, leek and dill	35
Wild barramundi with a brandade crust, spinach and almond puree, shellfish sauce	42
Black cod fillet with fennel, blood orange and pistachio salad, Beaujolais sauce	38
'Piccolo fritto' lightly battered seafood with hand cut fries and lime aioli	36

grills and roasts

150 day grain fed beef tenderloin with roast bone marrow with chilli and shallot your selection of two sides and two sauces	44
Braised short rib of beef with creamy Paris mashed potatoes and horseradish cream	38
Glazed French pigeon with steamed prawn stuffed eggplant, crispy eggplant salad	45
Char grilled baby chicken with broad beans, peas stewed with pancetta and extra virgin olive oil, crushed garlic potatoes	38
The '126' burger with ground Angus beef, vine tomato, fontina cheese, roast shallots, tarragon butter and fries	28
*With pan-fried foie gras	15

sides

Rocket with shaved parmesan	9
Herbed leaf salad	7
Tempura French beans with lemon	8
Broccolini with garlic and ginger	8
French fries with sea salt	7
Paris mashed potato	7

dessert

'Lemons and limes' Classic lemon and lime tart, cold lime soufflé, lime leaf sorbet Valrhona dark & white chocolate fondant with coconut praline ice cream (allow 20 mins) Fine apple and frangipane tart with calvados ice cream (allow 20 mins) Devils flourless chocolate, mascarpone and raspberry ripple cake Rose perfumed pannacotta with poached pear in crème de framboise Wild honey and pistachio nougat parfait with cherry compote Pavlova with vanilla cream, poached strawberries and passion fruit coulis	All 14
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'grande assiette'

A selection of 5 petite sized desserts to share	28
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today's selection of artisanal cheese

served with muscatels and quince paste	18
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