

THE MENU

Introducing a french flair to modern bistro



FOR THE TABLE

CHARCUTERIE SELECTION, chef's daily choice of hand-selected charcuterie	\$18pp
CHEESE SELECTION, chef's daily choice of hand-selected artisanal cheeses	\$18pp
MIXED CHARCUTERIE & CHEESE PLATE, a combination of cured meats and cheeses	\$23pp
PLANT-BASED ANTIPASTI, babaganoush, hummus, spicy tomato & capsicum rilette	\$15pp

ENTRÉES

CEVICHE, market fish, lime, mint & passionfruit dressing	\$28
SEARED BEEF CARPACCIO À LA GRENOBLOISE, gremolata, parmesan, croutons	\$29
FRESH PASTA, burned tomato sauce, basil, parmigiano reggiano	\$19

MAINS

TWO SERVINGS OF CHERRY DUCK, confit duck breast & leg, pickled plum, roasted cherries	\$55
180G SIGNATURE SILVERFERN RESERVE GRASS-FED EYE FILLET, with chef's cognac & pepper sauce	\$49
MARKET FISH FILLET, sauce vin blanc	\$36

SIDES

SMOKED POMMEE PURÉE	\$16
CARROT TWO WAYS, glazed carrots in carrot mousseline	\$16
SEASONAL GREENS, french dressing, shaved brazil nuts	\$15
TOMATO SALAD, burned tomato sauce, heirloom cherry tomato, pickled onion, basil	\$15

DESSERT

POACHED CHERRY, cherry, basil, pistachio praliné	\$17
FLOATING ISLAND, madagascar vanilla custard, meringue, pistachio praliné	\$20



The *CHEF'S TABLE*

HOSTED BY SCARECROW // SLCT