

Philippe

Artisan sourdough bread from Laurent bakery with Normandy butter \$8

Snacks / Distractions

Chargrilled Skull island tiger prawns, capsicum and apple chutney (2 pcs) 25 | Add a prawn 12
Foie de Volaille, chicken liver parfait, red currant jelly, toasted brioche 16
WillowZen free range Oeuf Mimosa, 2 devilled eggs, spanner crab 15
Homemade pork rilette, pickled crudités & country toast 18
Planche de charcuterie (to share for 2) | House made country terrine, prosciutto di Parma, wagyu Bresaola, saucisson, house made rilette & pickled crudités 45

Oyster bar / Caviar

Rock oyster 7, Pacific oyster 5.50
Caviar Oscietra Sturia, producer & refiner of French caviar
served with warm potato blinis, crème fraîche, hard-boiled egg & chives 15g | 110 or 30g | 195

Hors d'oeuvres / Entrées

House made pâté en croûte, pork, chicken, mushroom, pistachio nut and pickled crudités 30
Country pâté, "pâté de campagne", salad & pickles 25
Hand diced Tartare 100g, Sher wagyu beef rump 32
Burgundy snails persillade, garlic and parsley butter 6 | 28 or 12 | 56
La soupe à l'oignon, French onion soup with Normandy apple cider 28

Mains / Plats

Humpty Doo barramundi, mild curry sauce, rice medley 50
Spring zucchini flower risotto, parmesan tuile 50
Hand diced Tartare 150g, Sher wagyu beef rump 48
Seafood ragoût, bouillabaisse fumet, confit fennel & rouille 62

Grill & Rôtisserie

Japanese & Blue mountain charcoal
"The bachelor" Entrecôte "scotch fillet" 70
New season spring lamb, braised shoulder rilette, eggplant and ratatouille 60
Rôtisserie chicken breast with brioche and truffle stuffing
chargrilled leg and sauteed potatoes, natural jus 48
Loddon estate dry aged duck breast rôtisserie,
braised leg carbonnade, onion chutney, sauté apple & jus 72
Mayura station Wagyu rump cap grade 8/9 350g 95
Your choice of Béarnaise or pepper sauce

+5

Side options / Accompagnements

Haricots verts, butter sauce & spiced almond crumble 14 **Gratin Dauphinois** 14
Pommes frites, parmesan, garlic & rosemary 12 **Mesclun salad**, balsamic vinaigrette 12

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Canard à la Presse (Frederic Delair 1890)

Roasted duck breast with seasonal garnish,
sauce of the pressed duck juices finished with Cognac and duck sauce
(Suggested for two guests | pre-order required, very limited availability) 190

Barramundi en croûte - Homage to Paul Bocuse

This dish features Barramundi from Humpty Doo in the Northern territory.
The fish is layered with a farce of seasonal seafood and vegetables and then baked to order
with house-made puff pastry, presented and finished table side with sauce Choron.
(Suggested for two guests | pre-ordered required, limited availability) 150

Lobster thermidor

This made-to-order dish begins with a whole live Southern rock lobster, which is carefully poached.
The lobster meat is then removed and combined with a sauce made from fish stock, herbs, and cream.
The mixture is finished in the oven and gratinated with cheese.
(Suggested for two guests | pre-ordered required, limited availability) 270

Les fromages et desserts

Selection of local artisan and imported cheese
served with quince paste, fruit bread & lavosh 30

Papua New Guinea vanilla bean crème brûlée, crispy gavotte 20

72 % Michel Cluizel chocolate fondant, sorbet 22

3 scoops of house churned sorbets and ice cream 21

72% Michel Cluizel chocolate mousse 18

Affogato hazelnut liqueur, espresso & 2 scoops of honey vanilla ice cream 25

Canelés de Bordeaux soft and tender custard centre, thick caramelized crust 6 each

Take away whole Burnt Basque cheesecake (limited availability) 65

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Seasonal weekly lunch menu

2 courses 55 **Food only** | 3 courses 65 **Food only**

Or

2 courses 65 **with a glass of wine** | 3 courses 75 **with a glass of wine**

Served with your choice of a glass of M. Chapoutier red or white, beer
or glass of "Paul Louis" Blanc de Blancs Fr.

your choice of the following entrées

Cured NZ Ora king salmon, witlof salad

Country terrine, pickled vegetables and onion jam

Witlof salad with Roquefort blue cheese and walnuts

your choice of the following mains

Braised duck leg "carbonnade", sauté spätzle, cumin carrots

Quarter rotisserie chicken, mash "tradition" & tarragon jus

Pan seared NZ Ora King salmon, Madras curry sauce, rice medley

Charcoal grilled porterhouse 200g, pommes frites & bordelaise sauce (add \$10)

your choice of the following sweets & cheese

72% Michel Cluizel chocolate mousse

Burnt Basque cheesecake, berry coulis

Papua New Guinea vanilla bean crème brûlée, crispy gavotte

Two scoops of house churned sorbet and ice cream

Cheese of the day from local artisan or imported cheese,
served with quince paste, fruit bread & lavosh

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LE BAR MENU

Le Parisian Sandwich,

Ham, butter & Comté cheese or Saucisson, butter, & Comté cheese

15 or 25 with a glass of wine

(your choice of a glass of M. Chapoutier red or white, beer
or glass of "Madame Dumont" Blanc de Blancs Fr.)

Pacific oysters, shallot vinegar 3 each

Rock oysters, shallot vinegar 7 each

Country terrine, pork and pork liver, onion jam & pickled crudités 16

Tarte flambée tradition, cream, bacon, onion 16

Œuf mimosa, devilled eggs with spanner crab 15

Chicken liver parfait, toasted brioche 16

Burnt Basque cheesecake 18

