



# DINNER FROM 6PM TO 10.30PM

## TO SHARE...

- Crab Rillettes** avocado, flatbread **22**
- Sweet potatoes & lentil hummus** **14**  
coconut milk sauce (V)
- Duck rillettes** marinated pear, melted **20**  
Camembert
- Comté cheese croquette** mustard **15**  
pickles & piquillo dip (5pcs) (V)
- Ravioles de Royans** French dumpling **(S)21/**  
pasta topped with Tête de Moine cheese (V) **(L)35**
- Mini monsieur** Comté cheese, cooked **16**  
ham & truffle paste
- Marinated prawn** slow cooked **17**  
vegetables, escabeche sauce
- Pan-seared tuna tataki** cashew nut, **20**  
ginger and sweet chili vinaigrette
- Beef tenderloin carpaccio** thinly sliced **24**  
raw beef, tomato, rocket, aged parmesan w/  
rustic bread
- Salmon rillettes** homemade flatbread **13**
- Homemade fries** truffle mayonnaise (V) **14**
- Tarte flambée #1** thin crust pizza, **28**  
asparagus, apple, Bleu cheese, organic Bayonne  
ham (allow us 20mins cooking time)
- Tarte flambée #2** thin crust pizza, blue **28**  
cheese, pear, walnuts, baby spinach  
(allow us 20mins cooking time) (V)
- Tarte flambée #3** thin crust pizza, **28**  
onion, Comté, truffle oil, artisanal Coppa  
(allow us 20mins cooking time)
- Tarte flambée #4** thin crust pizza, **28**  
reblochon cheese, grapes, smoked duck  
breast (allow us 20mins cooking time)
- Barramundi fillet** slow cooked bell **56**  
peppers and onion spiced with cumin,  
fresh coriander, Barramundi (400gm)  
- for 2/3 pax

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# OR NOT

- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts **23** ⓧ
- Cauliflower trilogy** roasted, mashed & crunchy, grilled ham, organic soft boiled egg **20**
- Seabass ceviche** locally grown raw fish, marinated bell pepper, coriander, homemade flatbread **27**
- Miso glazed salmon** potato rosti & grilled baby romaine **33**
- Angus beef Ribeye** cold bearnaise sauce, homemade fries, mesclun **32**
- Mushroom & truffle pasta** mafaldine, aged Parmesan **30** ⓧ
- Duck Parmentier** duck confit, shredded Darphin potatoes, duck jus **31**
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney **30**
- Impossible Marcel burger** plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries **30** ⓧ
- Club Street salad** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds **24**

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# CHEESES & CHARCUTERIE

*We source all our farmhouse cheeses directly from artisan producers in Europe. Our cheeses are served with Beillevaire butter, homemade chutney & bread.*

- Marcel cheese**  
check our daily selection! one **\$10** / any 3 **\$27** / any 5 **\$39** / any 7 **\$49**
- Mix of 5 artisanal cheeses** Beillevaire butter, bread, homemade chutney **39**
- 18<sup>MTH</sup> Organic Bayonne** cured pork ham platter, semi-dry **20**
- ½ Saucisson sec** pork sausage **20**
- Artisanal Coppa** pork cold cut from Corsica **19**

ⓧ VEGETARIAN

All prices are subject to 10% service charge and 9% GST  
CASH FREE ZONE

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# SWEETS

**Crème brûlée** speculoos coulis **12**

**Chocolate cake** homemade whipped cream **12**

**Black chocolate ganache** seasalt biscuit **12**

**Apple crumble** homemade whipped cream **11**

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