

Dear Sainte Eloise

SAMPLE MENU

Bread 4 | Olives 5

Oysters 4 each

Roe boats 5 each

Bresaola 18 | Coppa 18

Smoked mussels on toast 12

Buffalo mozzarella with roasted red peppers and marjoram 20

Zucchini flowers with romesco and pecorino 14

Beetroot with goat's curd, dill oil and coffee 14

Yellow squash with salsa verde and pine nuts 15

Gemelli with zucchini, ricotta and wakame 24

Spaghetti Carbonara 26

Cobia with smoked tomatoes and basil 26

Pork chop cotoletta with black garlic aioli and lemon 33

Leaf salad 9

FEED ME 50 per person (min 2 people)

Dear Sainte Éloïse

Dessert

Cardamom panna cotta with peaches and black sesame 13

Cheese

Mount Buffalo Goat Blue, Milawa, Victoria 12

Binorie Washed Rind, Gippsland, Victoria 12

Triple Cream Brie, King Island, Tasmania 12

Ossau Iraty, Helette, Basque, France 12

Sweet Wine

Kracher - Beerenauslese - Burgenland, Austria 2013 15

Lestignac 'Les Brumes' – *Ugni Blanc* - Bergerac, France 2016 12

Niepoort – Dry White Port – Porto, Portugal 12

Vinyer de la Ruca – Banyuls – Roussillon, France 2013 45