

# Le rebelle!

## CLASSIQUES

The crab toast *GF, DF	6ea
Steak tartare, cognac, horseradish, pomme frites GF, DF	29
"Le Salad Vert" string bean, aux herbes GF, DF, Vegan	16
Duck liver parfait, cumberland, truffle butter *GF	18
Le burger avec fromage, wagyu patty, beaufort cheese	26
Glazed Wagin duck, frites, bearnaise 38 <i>(we use the whole bird, cut may vary)</i> GF, *DF	
220g fillet steak aux poivre, spinach, onion jam GF	46

## HORS D'OEUVRES / FIRST COURSE

Pain au levain (stone baked bread) Cultured butter *Vegan, *DF	4pp
Local Great Southern olives GF, DF, Vegan	7
Oysters with native mignonette GF, DF	4ea
Jamón serrano gran reserva GF, DF	14
Honey, king prawn & corn fritters	16
Buffalo mozzarella, heirloom tomato, espelette GF	18
Lightly cured kingfish, poppyseed, apple GF, DF	21
Escargots, Rebelle garlic butter *GF	17
BBQ local squid, parsley, vadouvan GF	22
Crispy veal sweetbreads, sauce gribiche	24

## PLATS PRINCIPAUX / MAIN COURSE

Parisian gnocchi, herb pistou, broccoli, pecorino	32
Glacier 51 toothfish, ratatouille, rock lobster sauce américaine GF	39
500 day grain fed bavette, grilled mushroom, black cabbage GF	42
On the side -	
Frites + Bearnaise	12
Haricot verts, hazelnuts	12
NYC Caesar, Smoked Speck, Anchovy	12

## 'CARTE BLANCHE MENU'

Selection of shared and individual dishes (whole table only) **85pp**

## FROMAGE DU JOUR

A selection of local, international and house made cheeses,  
**17ea / 30 for two / 38 for three** - served with lavosh and accoutrements.

\*Please ask your server for the fromage menu for the types and an explanation of our in house dairy program.

## DESSERT

Sorbet GF, DF, Vegan	12
Salted peanut & chocolate tart, mascarpone	17
Vanilla bean creme caramel, Gran Marnier, meringue GF	17