

Shannon & Clare

welcome you to

Montrachet

Cocktails \$26

Saint-Michel

Calvados · Pommeau · Pineapple · Elderflower

Tommy's Margarita

Tequila · Mezcal · Agave · Lime

Rum Old Fashioned

Dark Rum · Cinnamon · Bitter

French Martini

Vodka · Chambord · Pineapple

Money Penny

Vodka · Lychee liqueur · Lillet Blanc · Grapefruit

Negroni

Gin · Campari · Sweet Vermouth

Espresso Martini

Vodka · Espresso · Coffee Liqueur

Non Alcoholic Cocktails \$18

Virgin Espresso Martini

Lyre's Coffee Original · Espresso

Virgin Kir Royal

Non Alcoholic Sparkling · Cherry syrup

Virgin Spritz

Lyre's Italian Orange · Non-alcoholic sparkling

Aperitifs

Ricard	11.00
Jean Boyer Emeraude	12.00
Lillet	12.00
Campari Soda 60ml	14.50
Kir Royal	19.50
Mâcon Kir	16.50
Aperol Spritz	18.00

Beers and Ciders

Green Beacon Tropical Ale (Australia)	12.50
Kronenbourg 1664 (France)	11.50
Peroni Nastro Azzurro (Italy)	12.00
Peroni Leggera (Italy)	11.50
Asahi (Japan)	11.00
Somersby Apple Cider (Denmark)	10.00

Appetisers

<i>Parfait de canard au Cognac</i>	<i>17.50</i>
<i>Duck & cognac parfait, orange & house made brioche</i>	
<i>Terrine au jambon fumé et persil</i>	<i>18.50</i>
<i>Red gum smoked ham & parsley terrine set in its own broth, with caper mayo, cornichon and traditional baguette</i>	
<i>Salami de chevreuil</i>	<i>16</i>
<i>Locally hand crafted venison salami with pickled vegetables & warm baguette</i>	
<i>Foie gras (for two)</i>	<i>42</i>
<i>Served with apple compote & house made milk bread</i>	
<i>Hôte du jour</i>	<i>6.50 ea</i>
<i>Live oysters shucked to order served with mignonette</i>	

All our breads & brioche are hand made & baked from natural fermentation before each sitting & served throughout the meal with Australian butter seasoned with Murray River pink salt

Truffle & honey butter - \$5 per serve

Minimum two courses per person

All prices including GST

All credit card payments incur a 1.5% surcharge

Entrées

- Soupe à l'Oignon* 20
French onion soup, gruyère toast
- Coquilles st Jacques poêlées, agnolotti au maïs et estragon,* 34
sauce fruits de mer
Pan roasted Abrolhos Island scallops,
sweet corn & tarragon agnolotti, crustacean emulsion
- Champignons Maitake poêlés avec glaçage japonais, navet poché,* 28
émulsion de canard et foie gras
Maitake mushroom pan roasted with Japanese glaze,
steamed young turnips, duck & foie gras emulsion
- Carpaccio d'agneau à l'anis, échalotes confites, noix et haricots* 28
Hawkesbury Dorper lamb carpaccio seasoned with anise,
caramelised eschalot & walnut, garden beans & vinaigrette
- Steak Tartare* 30
Stockyard Black Angus eye fillet tartare, confit egg yolk,
shaved truffle pecorino & croutons
- Gnocchis et champignons au beurre d'onions & St Agur* 28
Dutch cream potato gnocchi sauteed
with caramelised onion butter,
St Agur cheese & mushroom varieties
- Soufflé au crabe et au gruyère* 34
Double baked soufflé with crab meat & gruyère cheese
finished with a light cream bisque
- Escargots en cocotte* 28
Snails baked in little pots with garlic butter, tomato,
spinach & topped with puff pastry lids

Les Plats Principaux

Bouillabaisse

55

*Seafood Bouillabaisse – Fishermen’s soup of Marseille.
Local bay seafood simmered in its own stock with tomato,
fennel & saffron, rouille & croutons*

Poisson du jour

PTA

*Fresh Australian fish fillet, baked in wax paper with fennel pollen,
Dutch cream potato puree & sauce gribiche*

Magret de canard, panais et rhubarbe

55

*Brined & pan roasted duck breast
(Aylesbury cross Pekin, central N.S.W), salt baked parsnip,
pickled rhubarb, spinach puree, pan juices*

Épaule d’agneau, merguez, pois chiche, couscous et fetta

55

*12 hour low temperature braised lamb shoulder rack
(Dorper, Hawkesbury region), with merguez sausage & chickpeas,
cous cous garnished with silky fetta, fresh herbs & harissa*

Filet de bœuf, frites & salade 200gr

*Stockyard’s Black Angus, Jondaryan feedlot SE QLD
200 day white grain fed, GMO & antibiotic free cooked to your liking
& served with green salad, homemade French fries & choice of sauce:
Béarnaise or Green peppercorn*

Tenderloin (Eye Fillet) 200g

68

Rib Fillet 250g

62

Sides

<i>Salade verte</i>	12
<i>Paris Mash (for 2)</i>	16
<i>Puree of Dutch cream potato with Meander Valley Butter</i>	
<i>Carottes Vichy et fumé de porc</i>	14.90
<i>Glazed carrots with smoked pork belly</i>	
<i>Naricots verts</i>	14.90
<i>Sautéed green beans</i>	
<i>Champignons sautés à l'ail, persil et citron</i>	15.50
<i>Local mushrooms sautéed with garlic, parsley & lemon</i>	
<i>Homemade pommes frites</i>	16

Les Desserts

Crème brûlée 17
Traditional French custard with burnt sugar crust

2011 Château Calvimont, Cérons 15

Chocolat de passion 25
Shannon's signature Dessert
Grand Marnier brûlée, passion fruit curd,
chocolate hazelnut praline mousse & strawberry sorbet

2011 Château Calvimont, Cérons 15

Baba au rhum à la banane et citron vert, crème fouettée 18
Rhum baba with banana & lime,
whipped Tahitian vanilla bean cream

2021 Domaine des Baumard, Côteaux du Layon 13

Croquant au chocolat blanc caramélisé, chantilly à la mûre et sorbet 22
Caramelized white chocolate croquant
filled with blackberry chantilly & sorbet

2022 Domaine des Bernardins, Muscat de Beaumes de Venise 15

Minimum two courses per person

All credit card payments incur a 1.5% surcharge

Chef's Tasting Menu

\$140 pp

Appetisers

Hawkesbury Dorper lamb carpaccio seasoned with anise, caramelised eschalot & walnut, garden beans & vinaigrette

Duck & cognac parfait, orange & house made brioche

≈

1st plate

*Coquilles st Jacques poêlées, agnolotti au maïs et estragon, sauce fruits de mer
Pan roasted Abrolhos Island scallops,
sweet corn & tarragon agnolotti, crustacean emulsion*

≈

2nd plate

*Champignons Maitake poêlés avec glaçage japonais, navet poché,
émulsion de canard et foie gras*

*Maitake mushroom pan roasted with Japanese glaze,
steamed young turnips, duck & foie gras emulsion*

≈

3rd plate

*Magret de canard, panais et rhubarbe
Brined & pan roasted duck breast
(Aylesbury cross Pekin, central N.S.W), salt baked parsnip,
pickled rhubarb, spinach puree, pan juices*

≈

4th plate

*Croquant au chocolates blanc caramélisé, chantilly à la mûre et sorbet
Caramelized white chocolate croquant
filled with blackberry chantilly & sorbet*