

Soup

Recommended

Lobster Bisque 18

Creamy and flavourful soup made from freshly caught lobsters.

French Onion Soup 16

Flavourful classic made from slow cooked caramelised onions and homemade beef stock



Say Cheese

CHEESE PLATTER

Cheese Board of Danablu Blue Cheese,
Comte AOP & Brie de meaux 20

MIXED PLATTER

Danablu Blue Cheese, Comte AOP,
Brie de meaux, Chorizo, Speck 32





Fennel Salad With Apple & Candied Walnuts 16

Salad of fennel topped with
Apple, Candied Walnuts & Lemon
Dressing



Recommended

Foie Gras Terrine 26

Homemade Foie Gras Terrine With A
Layer Of Figs Compote.

Appetizers

Recommended

Salmon Rilette 18

Cured salmon Slow cooked in butter, Shallot, Capers, Petit Salad,
Served with sweet potato chips.

Garlic-Herb Seared Tuna Salad with Pomegranate Dressing 22

Perfectly seared tuna steak crusted with garlic and herbs, served on a bed
of mixed greens and paired with crispy homemade sweet potato chips

Saucisson Croquettes 12

Homemade Croquettes served
with Tangy Peanut Butter
Dressing.



Recommended

Bone Marrow with Chicken Ham & Basil Sauce 21

Baked bone marrow with
basil-topped chicken ham sauce
served with bread.



Good to
SHARE

Recommended

Warm Oven Truffled Camembert with Figs Compote 28

Baked truffled camembert cheese
served with bread and figs compote.

Mains



Lamb Rack With Pomme Purée & Seasonal Vegetables 42

Crusted lamb rack served with truffled lamb jus, Pomme Purée and seasonal vegetables.



Baked French Poulet with Potato Dauphinoise & Seasonal Vegetables 36

Slow roasted juicy and tender whole spring chicken served with classic layered potatoes, balsamic glazed tomatoes and seasonal vegetables.



Baked Miso Marinated Cod with Carrot Puree & seasonal vegetables 36

Perfectly cooked fillet of cod fish marinated in a savory miso glaze. Served with a creamy and velvety carrot puree, and a colorful array of seasonal vegetables

Recommended

Beef Tenderloin With Potato Dauphinoise & Seasonal Vegetable 38

* Add On Foie Gras (50g) +13

Beef tenderloin seared to perfection served alongside classic layered potato and seasonal vegetables.



Recommended

Wagyu Beef Sirloin With Pomme Purée & Seasonal Vegetable 38

* Add On Foie Gras (50g) +13

Australian wagyu sirloin seared to perfection served alongside with pomme purée and seasonal vegetables.



Recommended

Duck Confit with Pomme Purée & Orange Balsamic Glaze 30

The whole duck leg is roasted slowly in it's own fat until meltingly tender. Served with creamy Pomme Purée and orange.



Pan Seared Barramundi With Caviar D'Aubergine & Balsamic Roasted Tomato On Vine 28

Pan seared barramundi served with balsamic glaze, slow-cooked aubergine blended with onions and balsamic roasted vine-ripened tomatoes.

Slow Cooked Salmon with Balsamic Roasted Tomato On Vine and Carrot Purée 30

Pan seared salmon served with caviar cream sauce, slow-cooked leek in butter and smooth carrot purée.

Lamb Shank Parmentier with olive sauce 36

Braised Lamb Shank, Pomme Puree, Seasonal Vegetables, Olive Sauce



Recommended

Allo Breakfast
/ Smoked Salmon or Pork Bacon 26

Silky scrambled eggs, choice of smoked salmon or bacon, truffled mixed forest mushroom, Petit Salad served with bread.
Scrambled Eggs, Smoked Salmon or Bacon, Truffled Mushroom, Petit Salad



Eggs Benedict 23

Perfect sous vide eggs, sitting on smoked salmon and wilted spinach buttered toast finished with hollandaise sauce.

Rosti, Eggs & Minute Steak 32

Shredded potatoes pan fried to perfection in French butter. Topped with scrambled eggs & 1 slice of Australian wagyu sirloin.

Rosti, Eggs & Smoked Salmon 26

Shredded potatoes pan fried to perfection in French butter. Topped with scrambled eggs, smoked salmon & petit salad.



Carbs

Vegetarian

Primavera Pasta 18

Linguine sautéed in basil pesto and topped with seasonal vegetables.

Primavera Pasta with Prawn 23

Prawn, Linguine sautéed in basil pesto and topped with seasonal vegetables.

Recommended

Truffle Mushroom Risotto 32

Minute cooked arborio rice in truffle-infused mushroom stock. Finished with cream to perfection, topped with mixed forest mushrooms.

Spicy

Mushroom Aglio E Olio 23

Linguine sautéed with garlic, chilli, extra virgin olive oil and mixed mushrooms.

Lobster Risotto 32

Minute cooked arborio rice in lobster stock. Finished with cream to perfection, topped with Butter poached Lobster meat

Recommended

Braised Beef Cheek with Mushroom Ragout Pasta 28

Linguine simmered in mushroom ragout and topped with melt-in-your-mouth beef cheek.



Spicy

Prawn Aglio E Olio 25

Linguine sautéed with garlic, chilli, extra virgin olive oil and prawn.



Spicy

Prawn Arrabiata 24

Linguine simmered in spicy tomato sauce, topped with succulent prawns.



Truffled Shrimp Capellini 32

Capellini cooked with truffles to perfection, accompanied by fresh cold water shrimps & Sous vide eggs



Desserts



Recommended

Valrhona Dark Chocolate Feuillantine Cake 15

Couverture Chocolate, Feuillantine, Mini Macaron, Salted Caramel Sauce, Crumbles & yoghurt gelato

Earl Gray Infused Creme Brulee 12

Lightly baked earl grey infused custard topped with caramelised sugar.

Lemon Tart Brulee 15

Homemade lemon curd in a tart shell finished with a caramelised surface.

Panna Cotta With Cinnamon Poached Pears 12

Vanilla infused cream pudding accompanied with cinnamon poached pear.



Lemon Tart Brulee

Panna Cotta With Cinnamon Poached Pears



Drinks

Citrus Blue Magic 7.50
Blue pea flower tea, yogurt drink and citrus juice.

Rosemary Lemonade 7.50
Rosemary infused lemonade.

Sparkling Pear 6
Sparkling water infused with 100% pear juice.

Sparkling Apple 6
Sparkling water infused with 100% apple juice.

Range of tea 8/pot
Chamomile, English Breakfast, Earl Gray

Range of coffee	Hot / Iced
Café Mocha	6/7
Café Latte	6/7
Cappuccino	6/7
Americano	4/5

Soft drinks 3
Sprite, Coke, Coke Zero

Juice 5.50
Orange, Apple, Pear

Alcohol Drinks

Beer

Kronenbourg 1664 Blanc 13
Kronenbourg 1664 Lager 13
Bucket of 6 45

House Pour

Rothbury Cabernet Merlot (AUS) - NV
821 South Marlborough Sauvignon Blanc (NZ) - NV

GLS / BLTS

9 / 35

11 / 38

RED WINE

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet (AUS) - 2019 — / 60
Gabbiano Cavaliere d'Oro Chianti Classico Riserva DOCG (ITA) - 2016 — / 72
Georges Mingret Bourgogne Pinot Noir (FRA) - 2019 — / 79

WHITE WINE

Zuccardi Brazos Chardonnay (AR) - 2021 — / 55
Villa Maria Wairau Valley Sauvignon Blanc (NZ) - 2021 — / 72
Penfolds Koonunga Hill Autumn Riesling (AUS) - 2021 — / 61

DESSERT WINE

Penfolds Father 10 Year Old Tawny Port (AUS) - NV 12 / 85

CHAMPAGNE

Moët & Chandon Imperial Brut (FRA) - NV — / 126
Edouard Duval Brut d'Eulalie (FRA) - NV — / 138

