

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 Negroni

Lyre's Italian Orange · Non-Alcoholic London Dry · Italian Apéritif Rosso

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
Brasserie du Mont Blanc 'La Blonde' (France)	17.50
Peroni Nastro Azzurro (Italy)	12.00
Peroni Leggera (Italy)	11.50
Asahi (Japan)	11.00
Le Fort 'Quadrupel' Dark (Belgium)	18.90
Gouden Carolus 'Tripel' Belgium)	18.00
Somersby Apple Cider (Denmark)	10.00
2019 Dupont 'Réserve' Apple cider (France)	36.00

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 & 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>Hûître 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
- 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 en cuisson lente* 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

<i>Crème brûlée</i> Traditional French custard with burnt sugar crust	17
2011 Château Calvimont, Cérons	15
<i>Chocolat de passion</i> Shannon's signature Dessert Grand Marnier brûlée, passion fruit curd, chocolate hazelnut praline mousse & strawberry sorbet	25
2021 Mas Amiel, Maury	16
<i>Baba au rhum à la banane et citron vert, crème fouettée</i> Rhum baba with banana & lime, whipped Tahitian vanilla bean cream	18
2021 Domaine des Baumard, Côteaux du Layon	13
<i>Gâteau de macadamia caramélisé, thym et roselle, sorbet au lait de brebis</i> Local organic rosella, native thyme & caramelised macadamia gâteau, sheep's milk sorbet	22
2022 Domaine des Bernardins, Muscat de Beaumes de Venise	15

Minimum two courses per person

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Autumn Market Menu

*3 course - \$95 **

5 course - \$145

** 3 course menu dishes to be selected for entire table*

Appetisers

*Kiwami Wagyu tongue brined & pressed,
shaved finely with preserved vegetables, chive cream,
fermented potato skin crisps*

Ora King salmon belly, green tea glazed, pickled radish, roe, betel leaf

St Agur vol au vent

≈

1st plate

*Coquilles st Jacques cuites au four, crème infusée au yuzu,
Roasted Abrolhos Island scallops, fresh local yuzu custard,
cucumber & apple, chilled hibachi fish bone both*

≈

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

*Filet de veau enveloppé de Cotto, poireaux et sauce à la moelle fumée
Macleay River veal fillet wrapped in squid ink "cotto", potato & sage,
roasted leek, smoked marrow jus*

≈

4th plate

*Gâteau de macadamia caramélisé, thym et roselle, sorbet au lait de brebis
Local organic rosella, native thyme & caramelised macadamia gâteau,
sheep's milk sorbet*