



bistro & oyster bar
BY CHEF DANIEL BOULUD

SHOW & DINE

2-Courses Menu

Our selected dishes may vary due to availability
of products and transport restrictions without notice—
All our dishes are prepared upon order with fresh and seasonal products
carefully selected by our Culinary Team

Wild Mushroom Soup

Port Wine, Truffle Cream



Rigatoni Bolognese

Aged Parmesan

Tasmanian Sea Trout

Haricots Verts, Parsley, Sauce Amandine

Coq au Vin

Red Wine Braised Chicken, Bacon, Carrots



Finish Off on a Sweet Note For Only \$14

Molten Chocolate Cake

Sea Salt Caramel, Cookies & Cream Ice Cream



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