

Our food is designed to be shared,
life is too short to only try one dish.

Merimubula Oysters

Single 5.5



Natural with mignonette
Wild Brumby gin & tonic
Barrel aged tabasco

Entrée

Cascades Charcuterie 35
cured meats, fromages
pickled vegetables

Sourdough bread 9
pesto, balsamic vinegar
olive oil

Chicken liver parfait 18
port, redcurrants, crostini bread

French onion soup 19
gruyere cheese croute



Pan seared scallops 26
corn puree, squid ink, lentils

Fried king oyster mushroom 23
pumpkin seeds, harissa oil GF VG

Sides

All sides 12

Dauphinoise
potatoes and garlic
baked in cream GF

Frites w truffle oil & parmesan

Charred cos heart, brown butter
almonds, lemon GF

Roast honey carrots, parsley, dukkha GF*

Petit pois a La Francaise
baby peas, butter, smoked bacon,
iceberg lettuce GF

So that we may safely accommodate your needs,
please inform us of any allergies or intolerances
at the time of ordering

GF Gluten Free, V Vegetarian, VG Vegan
10% Surcharge applies on public holidays

Chef's Choice



For Two

Cote de boeuf
MS2, grain fed Riverina Angus scotch 600g
café du Paris butter, frites

Principal

Chicken Coq Au Vin, medley of winter
vegetables, Paris mash 28



Mussel marinere, garlic, cream 36
parsley, frites

Char grilled lamb rump, courgettes, peas, 38
mint, Meredith goats cheese curd GF

Risotto, pumpkin, mushroom, Jerusalem 28
artichoke GF VG*

Sea trout fillet, charred broccolini, beurre 34
blanc GF

Salades



Snowy Mountains smoked trout 32
lyonnaise salad, egg, smoked bacon GF

Trio beetroot salad, Meredith goat 28
cheese curd sunflower seeds
crostini GF* VG*

Le Dessert

Tonka bean crème brulee 18

Chocolate fondant, Tia Maria white 20
chocolate ganache, raspberry sorbet

Apple tar tatin, crème fraiche, honey 18

Trio of fromage 28
lavosh, relish
ask staff for today's selection