

# PROVENCE

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## HOUSE FOCACCIA

JAMÓN CROQUETTE

GRILLED TARTARE

Lightly grilled tartare, shallot, yolk, duck fat potato

SALUMI MEAT PLATE, HOUSE PICKLES, TERRINE

CONFIT PRAWNS

Softly grilled with a confit garlic butter

DUCK RAGU PAPPADLELLE

Slow cooked duck and mushroom

350G POTORO SCOTCH

Wild rocket citrus

SEASONAL SALAD

Chefs selection salad with house vinaigrette

FRIES WITH HOUSE SALT

Frités with house blended salt

BRUSSELS AND CHORIZO

Balsamic glazed and roasted

CHOCOLATE RASPBERRY TART

CHEESE PLATE

\$130 PER  
GUEST