SALON ET TERRASSE DE LA PISCINE ..... $\approx$FRITES DE MAISON\$14
French friesTAPENADE D'OLIVES (v, ve, gfo)\$14
Olive tapenade, toasted baguette
TOOLOONKA CREEK OLIVES (gfo, df) ..... \$18
Toasted baguette
PA N İ S S E (v, gf, veo) ..... \$16Sauce gribiche
BYRON BAY BURATTA (v, gfo)$\$ 18$
Grape tomato, fig, herbs, e.v.o.o, baguette
CHEESE BOARD\$32Trio of cheese, fresh and dried fruits, nuts condiments, lavosh, grissini, breadCHARCUTERIE BOARD\$38Selection cured meats, marinated vegetables, house pickle, condiments,dried fruits and nuts, grissini, bread
SALADE PROVENÇALE (gf, dfo)\$36Flat iron steak, roquefort, pepita, rocket, burnt butternut, pickled spanish onion,mustard vinaigrette
SALADE RIVIERA (ve, gf, $d f$ )\$22Kale, pear, fresh herbs, quinoa, pomegranate, smoked pepper vinaigretteSALADE DE CANARD (df)
Duck, freekeh, herbs, citrus dressingM É D I TERRANÉE (gf, dfo)\$32\$14Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustardvinaigrette
gf gluten free $\Delta$ df dairy free $\Delta v$ vegetarian $\Delta$ ve vegan $\Delta$ o option
SALON ET TERRASSE DE LA PISCINE ..... $\approx$LOUNGE \& POOL DECK
FRESHLY SHUCKED LIVE OYSTERS ( $g f, d f$ )
OSCIETRA CAVIAR $(g f, d f)$30g Tin: \$130Russian Sturgeon Caviar, blinis, crème fraîche, shallot, chives, minced capers
CALAMARI FRITES (g) ..... $\$ 22$Sauce gribiche, lemon
COTE D'AZUR TIGELLE per piece ..... $\$ 22$
Poached Moreton Bay Bug, béarnaise, gem\$23
Avocado, smoked chilli dressing, mayonnaise, gem
ROASTED PRAWNS (gf df ..... $\$ 23$
Sauce vierge, baby leaf sorrel
TUNA TARTARE ( $g f, d f$ ) ..... \$25Avocado, red pepper vinaigrette, caviar, potato crisps
DUCK LIVER PARFAIT (gfo) ..... $\$ 22$Orange, pickle, hazelnut, briocheBEEF TARTARE (gf, df)\$28Dijon, capers, cornichon, chives, egg yolk, potato crispsBEEF SLIDERS (3)\$26
Smoked onion jam, aioli, gruyer
gf gluten free $\Delta$ df dairy free $\Delta$ vegetarian $\Delta$ ve vegan $\Delta$ o option

