



GRAND VOYAGE



**\$98 PER PERSON (FOOD ONLY) | THREE-WINE PAIRING FOR AN ADDITIONAL \$59 PER PERSON
AVAILABLE THROUGHOUT AUGUST AS A PART OF PLATEFUL PERTH**

THE DEPARTURE

Artisan Sourdough (gfo)
Served warm with Pepe Saya cultured butter
A nod to European boulangeries and classic table culture.

THE FIRST STOP

Coastal & Countryside
Grilled Scallop à la Normande (gf, nf)
Butter bean purée, caramelized apple
Inspired by Northern French coastal cuisine, balancing sweetness and richness.
Wine pairing - Domaine de Jarras Pink Flamingo Rose, Camargue, France

THE GRAND PASSAGE

From the Mediterranean to the French grill
Barramundi a-la-plancha (gf, nf)
Orange and carrot purée, charred honey pepper carrots
Mediterranean inspired with bright citrus notes and charred vegetables.
Wine pairing - Maree d'Ione Fiano IGT, Puglia, Italy

OR

Grilled Porterhouse à la Bordelaise (gf, nf)
Celeriac purée, charred cabbage & spring onion, Bordelaise sauce
A classic French bistro dish with rich, robust flavours.
Wine pairing - Badia di Morrone 'I Sodi del Paretaio' Chianti DOCG, Tuscany, Italy

THE SWEET FAREWELL

Chocolate Mocha Pavé
Lace almond crisp
Inspired by French pâtisserie and European café culture.
Wine pairing - Rozes Tawny Port, Oporto, Portugal

We only serve Australian seafood

GF - Gluten Free **GFO** - Gluten Free Option **NF** - Nut Free