

JAMES SAID

BISTRO

ENTRÉES

OYSTERS

Natural with champagne, rhubarb & finger lime mignonette 6.5ea

ROASTED SCALLOPS 32

Petits pois à la Française & Green Goddess dressing

RAVILO 28

Lemon & cheese, macadamia butter

CHARRED KINGFISH 32

Ruby grapefruit, finger lime & gin

BOQUERONE ANCHOVIES 29

Crispy lavosh, citrus Mt Zero olive oil

FRENCH ONION CROQUETTES 21

Roasted pepper romesco

BETROOT TARTE TATIN 27

Beetroot, verjuice, cider, orange and thyme caramel glaze,
salad leaves, crème fraîche, fine herbs

SALADS

NIÇOISE SALAD 29

Spring greens, fresh tuna, soft poached egg, anchovies, olives, kipflers, San Marzano dressing

CAESAR SALAD 29

Grilled chicken, cos, poached egg, white anchovies, parmesan, bacon, focaccia

HOUSE SMOKED OCEAN TROUT 30

Applewood smoked ocean trout, apple, fennel, kohlrabi, dill, lemon
and horseradish dressing, caviar

SPRING SALAD 28

Asparagus, broad beans, saffron pickled zucchini & buffalo mozzarella

LUNCH

MAINS

TAGLIATELLE 29 and 39

Baby squash, zucchini flower, mint & pistou

FISH 46

Native greens, heirloom tomato consommé, basil & parsley oil

POT A FEU 46

Seafood pot with shellfish, white wine, confit chilli & grilled baguette

CANARD 45

Pan roasted duck breast, summer pumpkin purée, pickled cauliflower, charred
fig and red wine jus

MINUTE STEAK 49

Grilled Black Opal wagyu rump mb4+, shoestring fries, salad, Basque chimmichurri

SIDES

Baby beetroot, burnt champagne honey dressing 15

Spring squash, sweet butter & elderberry yogurt 15

Seasonal greens, radish, fennel, pickled herbs, smoked almonds
and mustard dressing 15

Salt & Vinegar shoestring fries, bearnaise aioli 15

10% Surcharge Sundays

15% Surcharge Public Holidays