

Philippe

Artisan sourdough bread from Laurent bakery with Normandy butter 8

Snacks / Distractions

Green Prawns in a brick pastry papillote, 2 pcs 12
Foie de Volaille, chicken liver parfait, red currant jelly, toasted brioche 16
Oeuf Mimosa, 2 devilled eggs, tuna belly conserve & anchovies 12
Planche de charcuterie (to share for 2) 45
House made country terrine, prosciutto di Parma,
wagyu Bresaola, saucisson, house made rilette & pickled crudités

Oyster bar / Caviar

Rock oyster 6, Pacific oyster 5.50, oyster in sea water jelly 6.50
Le plateau (recommended sharing for 2) 110
4 rock oyster, 4 Pacific oyster, 4 sea water jelly oyster, Skull Island prawns sauce Marie rose,
mussels miso mayonnaise, scallops with citrus vinaigrette
Caviar Oscietra Sturia, producer & refiner of French caviar 15g 135, 30g 190
served with warm blinis crème fraîche, hard-boiled egg & chives

Hors d'oeuvres / Entrée

House made pâté en croute, duck, pork, veal, mushrooms, pistachio nut and pickled crudités 30
Hand diced Tartare 100g, Sher wagyu beef rump, cured egg yolk 32
Burgundy snails persillade, garlic and parsley butter 6|28 or 12|56
New Season Chestnut Velouté, poached egg, lardons & croûtons 23

Mains / Plats

Humpty Doo barramundi, fennel purée, spinach, brown butter "Grenobloise" 49
Parisian style gnocchi, autumn vegetable fricassée, perfect poached egg, parmesan 40
Hand diced Tartare 150g, Sher wagyu beef rump, cured egg yolk 48

Grill & Rôtisserie

Japanese & Blue Mountains charcoal

Thousand Guineas Entrecôte "scotch fillet" 300g 65
Dry aged duck breast rôtisserie, leg confit, poached quince, beetroot & jus 72
Rôtisserie chicken breast with brioche stuffing,
Du Puy lentils ragout with leg confit and Brussel sprouts, natural jus 48
Mayura station wagyu rump cap grade 7/8 350g, potato fondant & bacon 95
Béarnaise, pepper sauce or garlic & parsley butter 5

Side options / Accompagnements

Pommes frites, parmesan, garlic & rosemary 12
Haricots verts, green beans & spiced almond crumble 14
Cauliflower gratin 12, **Mesclun salad**, balsamic vinaigrette 12

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Canard à la Presse (Frederic Delair 1890)

Roasted duck breast with seasonal garnish
sauce of the pressed duck juices
finished with Cognac and duck sauce 190

(Suggested for two guests, 24 hours pre-order required, limited availability)

Barramundi “en croûte”

«Homage to Paul Bocuse»

This dish features barramundi from Humpty Doo in the Northern Territory. The fish is layered with a farce of seasonal seafood and vegetables and then baked to order with house-made puff pastry.

Presented and finished table-side with sauce Choron 150

(Suggested for two guests, 24 hours pre-order required, limited availability)

Les fromages et desserts

Cheese selection

served with quince paste, fruit bread & lavosh 25

Papua New Guinea vanilla bean crème brûlée, crispy gavotte 18

72% bitter chocolate fondant, sorbet 22

“Le Mont Blanc”, chestnut cream, blackcurrant, mandarine 22

House churned sorbets and ice cream 18

Canelés de Bordeaux

soft and tender custard centre, thick caramelized crust 5

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Seasonal weekly lunch menu

2 courses 65 | 3 courses 75

choice of beverage

a glass of

M. Chapoutier red or white wine

Beer or soft drink

NV "Veuve D'Argent" Cuvee Prestige Blanc de Blancs Brut

choice of entrées

Autumn Mushrooms Salad, oeuf mollet, parmesan

Country terrine, pork & chicken liver

pickled vegetables & onion jam

Cured Ōra King salmon, dill and lemon cream, savoury waffle

choice of main course

Quarter rotisserie chicken, roasted kipfler potatoes & jus

Pan seared Ōra King Salmon, herbs beurre blanc, leek fondue

Braised Ox Cheek, Burgundy style

Confit duck leg, salad & sauce ravigotte

choice of desserts & cheese

72% dark chocolate mousse

Floating Island, oeuf a la neige, vanilla cream

Vanilla crème brûlée, organic PNG vanilla bean, crispy gavotte

House churned sorbets and ice cream

Todays cheese, served with quince paste, fruit bread & lavosh