

Hervé's

HOR D'OEUVRES

MERIMBULA OYSTERS

<i>Natural with lemon & Tabasco</i>	6.50 each
<i>Champagne mignonette</i>	6.50 each
<i>Kilpatrick</i>	6.50 each

POTATO ROSTI

<i>truffle mayo, comte</i>	8
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GRILLED ABROLHOS ISLAND SCALLOP

<i>brown butter & herbs</i>	8
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CRAB GOUGERE

<i>sweetcorn, fingerlime</i>	12
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HOUSEMADE SOURDOUGH

<i>Tommerup's dairy farm whipped butter</i>	6
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CHICKEN LIVER PATE BRIOCHE

<i>toasted brioche finger, fig jam, pistachio</i>	10
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SWEET POTATO BEIGNETS

<i>fromage de chèvre, rosemary salt.</i>	8
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ENTREE

SOUPE DU JOUR	18
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ROAST BUTTERNUT PUMPKIN <i>macadamia cream, toasted grains, curry leaf</i>	22
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YELLOWFIN TUNA <i>tomato gazpacho, cucumber</i>	25
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HAND CUT STEAK TARTARE <i>mixed condiments, sourdough croutons</i>	28
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SCALLOP, BUG & PRAWN RAVIOLI <i>bisque, smoked roe</i>	26
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CHARGRILLED OCTOPUS <i>creamy polenta, smoked capsicum, red onion</i>	29
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SIDES

STEAMED GREEN BEANS <i>wholegrain mustard vinaigrette</i>	14
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MIXED LEAF SALAD <i>lemon mustard vinaigrette</i>	14
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SHOESTRING FRIES <i>smoked tomato sauce</i>	14
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ROAST CABBAGE <i>buttermilk dressing, spiced peptias</i>	12
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GRILLED BROCCOLINI <i>gruyere sauce, chili & garlic</i>	16
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MAIN COURSE

PARISIAN GNOCCHI <i>creamed leeks, mimolette, candied walnuts</i>	35
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ROAST CHICKEN BREAST <i>sauce chassuer, vichy carrots</i>	39
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CONFIT DUCK LEG <i>braised red cabbage, lentil du puy</i>	38
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MARKET FISH <i>beurre noisette, capers, lemon</i>	MP
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GRILLED SWORDFISH <i>rustic sugo, braised fennel</i>	38
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BRAISED PORK SCOTCH <i>boudin noir, calvados apple, sage</i>	46
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STEAK FRITES <i>cafe de paris, shoestring fries, watercress</i>	
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<i>300g Sirloin</i>	58
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<i>250g Flank Steak</i>	41
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CHEF'S TASTING MENU

Enjoy a 5-course set menu featuring
favourites from our A La Carte menu
and weekly specials

\$80 per person

Set menu applies to the whole table

credit card fees apply
15% surcharge applies on public holidays