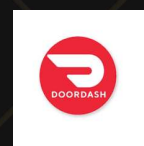




TAKE AWAY / DELIVERY  
MENU

PICKUP VIA  9555 9964

DELIVERY  
VIA



WED - SAT  
04:30 - 08:30 PM



## ENTRÉE

**BLUE CHEESE, SPINACH SOUFFLÉ | VEGETARIAN**  
with green tomato jam, compressed pear, walnut | \$17

**PEA SOUP | VEGETARIAN**  
with brioche crouton, truffle pecorino | \$15

**OCEAN TROUT GRAVLAX**  
on sourdough, avruga, bergamot gel, crème cheese, fine herbs | \$17

**WAGYU STEAK TARTARE**  
with granny smith, daikon, smoked garlic aioli, cured egg yolk, crouton | \$18

## MAIN COURSE

**MUSSEL MARINIÈRE**  
with bonito butter, calamari, heirloom tomato, sage | \$27

**SNAPPER & SALMON POTATO CAKE**  
with soubise, pickled pearl onion, snow pea tendrils | \$28

**BLACK TEA BRINED DUCK BREAST**  
with corn puree, charred lettuce, puffed wild rice, diable jus | \$32

**RIVERINE MB 2+ SIRLOIN(250G)**  
with café de paris butter, fries, cepe jus | \$34

**RIVERINE RIB EYE (BONE IN, 500G) - SPECIAL**  
with truffle jus with grilled asparagus, chips, horseradish butter | \$68

**LAMB ROULADE**  
with roasted cauliflower cabbage puree, brined romanesco, celeriac crumb, mustard Jus | \$32

**RATATOUILLE | VEGETARIAN**  
with grilled zucchini, roast macadamia, golden raisin, dark beer cheese crust | \$25

## LES LEGUMES

**BLANCHED ASPARAGUS**  
with green beans hazelnut, house dressing | \$11

**POMME FRITES**  
Pomme Frites with citrus mayo | \$8

**POMME PUREE | \$9**

**GARDEN SALAD**  
with tomato, barrel aged cider dressing | \$9

**BAGUETTE**  
half baguette with pepe saya butter | \$6

## DESSERT

**LEMON TART**  
with white chocolate pistachio disk, davison plum, meringue | \$12