



Noir

## Appetiser

Premium Pacific oyster with Champagne granite	<b>Sydney Rock \$5 / Tasmanian Pacific \$4</b>
Marinated Coriolo olives, lemon and garlic	4
Pork and fennel saucisson sec, crisp baguette	12

## Entree

Eye fillet of beef tartare with waldorf salad and pommes gaufrette	20
Caramelised Atlantic scallops, cauliflower velouté, black truffle and pecorino	25
Cured kingfish, vichyssoise mousse, broad beans, sugar snap peas and samphire	21
Duck consomme, foie gras tortellini, king brown mushroom, pomme soufflé and parsley	22
Comte creme brulee with salt baked celeriac, pickled grapes and walnuts	20

## Mains

O'Connor premium grass fed beef ribeye, hand cut chips, iceberg and sauce au poivre	42
Macleay Valley rabbit pie, black pepper soubise, roast parsnips and rainbow chard	45
Walnut crusted fillet of blue eye with nettle gnocchi and broad beans	42
Crisp breast and confit leg of duck with artichokes, Jerusalem artichokes & buckwheat	42
Roast rack of lamb with pumpkin and parmesan puree, asparagus and pumpkin seed praline	42
Thyme gnocchetti, king brown mushroom fondue, nettle and black truffle pesto	40
Seared Ora king salmon with Spencer Gulf prawns, chilli and sweet corn	40



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## Sides

Potato gratin boulangère	9
Salad of torn iceberg lettuce and shaved vegetables with french dressing	9
Caramelised brussels sprouts, bacon and chestnuts	12

## Cheese

Haxaire Munster

Fromager Daffinois Brebis

Marcel Petit Comte

Papillon Roquefort

**\$12 each / tasting plate \$25**

## Dessert

Caramelised lemon tart, pink grapefruit bavarois, Campari and orange sorbet	16
Noir's vacherin - Grand Marnier parfait, french meringue and fennel cream	20
Rich chocolate marquise with blood orange macaron, pistachio and hibiscus	16
Toffee apple souffle, salted caramel ice cream, vanilla custard	16