

RENARD



SNACKS

Natural oysters, lemon \$4 ea

Marinated Mt. Zero olives \$6 gf vg

House baked foccacia,
smoked redgum butter \$9 v

Flatbread, hummus, burnt butter,
espelette \$16 v gf*

Potato & leek croquettes, ricotta
salata, tomato chutney (3) \$18 v

Pork, apricot, & pistachio terrine,
Dijon mustard, lavosh \$19 gf*

Buttermilk Southern Fried Chicken,
dijon, butter pickles \$20 gf*

Meredith goat's cheese doughnuts,
truffled honey (3) \$16 v

French fries, black garlic aioli, salt
\$12 gf* v vg*

CHEESE & CONSERVES

Cheese selection, preserved fruit,
lavosh (3) \$28 v gf*

Baby sardines, pickled condiments,
foccacia \$22 gf*



PRIX FIXE

Our choice. 3 courses
\$60pp Chef's Selection
+\$5pp shared dessert

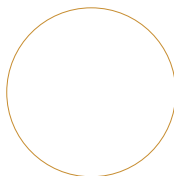
LARGER

4PM - 9PM`

250g porterhouse steak,
red wine jus, frites \$32 gf*

Pork cotoletta with sage, white
wine sauce, pickled salad, lemon
vinaigrette \$30

Slow cooked ratatouille, cashew
cream stuffed tempura zucchini
blossoms \$28 vg gf*



DESSERT

'Mac Daddy' Tiramisu icecream
sandwich, macadamia &
wattleseed, marscarpone \$13 v

'Fox Sociale' almond madeleines,
Davidson Plum & raspberry dipping
sauce (4) \$13 v

gf ~ gluten free v ~ vegetarian vg ~ vegan
15% surcharge public holidays