28 NOV 2026 12.30-3.30PM

The French Connection

LONG LUNCHES. LONGER POURS. EVEN LONGER CONVERSATIONS.

WELCOME DRINK

NGA WAKA CHENIN BLANC

TO START

SHELLY BAY BAKER BRIOCHE

ORA KING SALMON TART, YARRA VALLEY FIRST HARVEST CAVIAR, TOMATO CURD, NEW SEASON TOMATO CONSOMMÉ

MAIN

LAKE OHAU WAGYU SCOTCH FILLET, POTATO FONDUE, ROASTED SHALLOT, MUSHROOM & BONE MARROW JUS

NZ WAGYU FROM OHAU DOWNS, GRAIN-FINISHED 200+ DAYS FOR RICH FLAVOUR AND MARBLING.

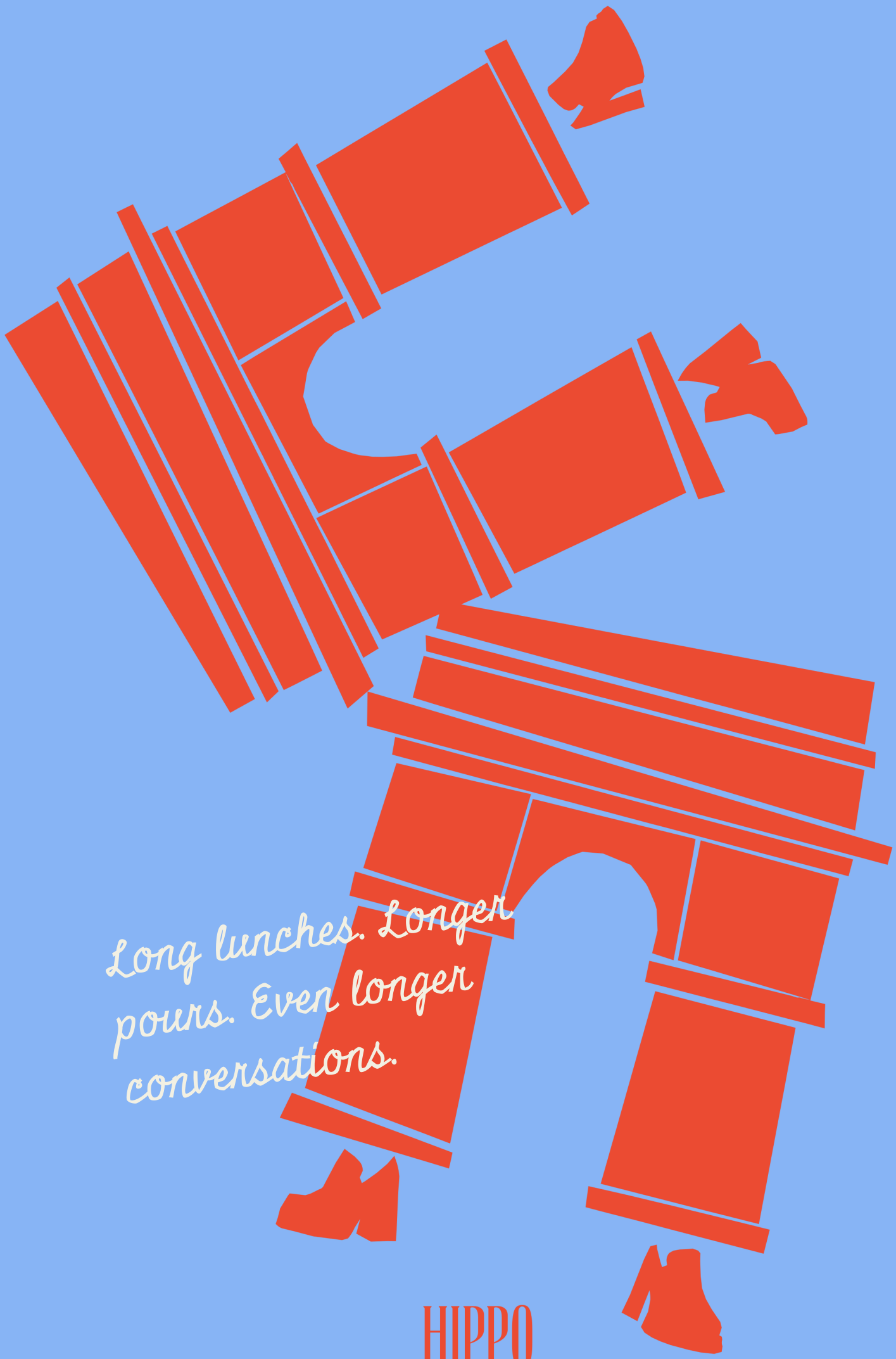
SIDE FOR THE TABLE

SPRING BABY CARROTS, WHITE BALSAMIC, SAUCE VIERGE

SWEET

MANUKA HONEY & YEN BEN LEMON LAYERED CAKE, MERINGUE, ALMONDS & LAVENDER

HIPPO


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HIPPO