

APPETIZERS

Appellation Rock Oysters (A)

5 each | 30 half dozen | 60 full dozen

NSW, Shucked to order in their prime. Lemon and raspberry vinegar mignonette GF/DF

Black Pearl - Oscietra Black Caviar 30g (I) Something Extraordinary 145

Home made blinis, crème fraîche and garnishes. Spoon away. Add some frozen vodka GF

ENTREES

Half Shell Scallops (M) 32

Seared Hokkaido scallops, melted leeks, pea tendrils, Yarra Valley salmon roe GF/DF

Chicken Liver Parfait 26

Caper berries and pickles, sourdough crostini

Cured Yellowfin Tuna (A) 36

Finger lime, citrus and soy dressing, pickled chilli and grapes GF/DF

Mount Cook Salmon Nicoise Salad (M) 30

Boiled egg, anchovy, black olive, tomato, radish, capsicum, cucumber and seeded mustard dressing GF/DF

Fremantle Octopus (A) 35

Smoky eggplant, basil and pine nuts pesto, tomato oil GF

BECKETTS FAVORITES

Classic Wagyu Beef Tartare 30

Hand cut, egg yolk cream and fried plantain banana crisps

Escargots en Cocotte 30

Half dozen snails baked with garlic butter, tomato Provencal sauce, sautéed spinach, puff pastry

Strawberry Foie Gras 55

Seared duck liver, poached strawberries, barrel-aged balsamic and micro herbs GF/DF

MAINS

Grimaud Duck Breast á l'Orange 52

Jerusalem artichoke purée, baby beetroots, pistachio and orange sauce GF

Roasted Beef Wagyu Rump MBS7 59

Served medium rare with french fries, choice of mushroom jus or green pepper sauce GF

Crispy Skin Coral Trout Fillet (A) 51

Braised paprika rainbow chards and lemon butter sauce GF

SIDES

Seasonal vegetables with toppings V/GF 12

Mixed leaves salad, toasted almonds and mustard garlic dressing V/GF/DF 10

Pommes frites (French Fries) V/GF/DF 12

Sliced bread baguette with cultured butter V 8