

LUNCH

Jacques Reymond is introducing a new approach to fine dining. The concept is designed to encourage you to sample a wider variety of dishes in a more dynamic and accessible way. For this reason our menus offers entrée size dishes only.

Watercress soup like a vichyssoise, marrow tempura, tartare vinaigrette

Fresh made pappardelle with our own chorizo, pickled shallots and baked white onions, snails and compound butter

Scallop and prawn dumpling with apple veil, dashi and apple broth, spring salad with shoyu shiitake and sesame

Egg white omelette of oxtail with coconut milk and coriander paste

Yellow fin tuna and miso dressing, chlorophyll veil, red cabbage relish with fresh grated wasabi, duck neck tempura

Lacquered sweetbread, quinoa, pickled radish salad and crispy potato

Saddle of kangaroo with a light Asian dressing of soy and ginger tofu and sweet chilli jam

Kingfish and octopus carpaccio with anchovy, black garlic and jalapeño, leek ginger and onion fondue

Spiced squid tempura, oysters in brioche with tomato gazpacho and sago pearls

Western plains pork fillet and organic Australian lentils, lemon dressing, beetroot bigarade, brussel sprouts with yoghurt

DESSERT

Selection of our ice creams and sorbets, a crispy almond tuile

Millefeuilles of Tahitian vanilla and lemon custard, caramelised banana,
an orange sauce

Almond parfait glace and apple jelly, passionfruit and spiced beignet pestinos

Delicate chocolate biscuit and white chocolate truffle, cacao sorbet and candied orange

Australian and imported cheese with homemade brioche toasted
(\$22.00 extra)

Any two courses \$55.00

with coffee and petits fours

Any three courses \$70.00

with coffee and petits fours

Any four courses \$85.00

with coffee and petits fours

Jacques Reymond Restaurant will not take responsibility for any illness caused by the use of nuts.
Please inform your waiter if you have any food allergies.