



BECKETT'S BASTILLE DAY

FRIDAY 14TH JULY 2023

TABLE D'HÔTE MENU

Three courses \$125 per person

ENTRÉE

Choice of one entrée from the three below

Roasted Abrolhos Island Sea Scallops. WA

Petits pois à la française, bottarga, Jerusalem artichoke crisps

French Onion Soup

Gruyere cheese croutons, thyme, and a splash of sherry

Escargots en Cocotte

Snails baked with garlic butter, tomato, spinach, with a puff pastry lid. *As French as I get!*

MAIN

Choice of one main from the three below

Bouillabaisse

Provincial fish stew of select fish, crustaceans, saffron and tomato.
Served with its rouille and sourdough

Dijon Roasted Black Opal Wagyu Rump

Served medium rare. Pommes dauphinoise, sautéed cultivated mushrooms, shaved truffle.
Perigueux sauce

Roasted Maremma Duck à l'Orange

Maremma duck leg with sautéed spinach, shiitake, toasted pistachio
made with limited-edition 'Archie Rose Harvest 2020: Sunrise Lime Gin', orange cumquat glaze

CHEESE OR DESSERT

Choice of one from the four below

Royal Faucon Brie, FR
Fresh fig and muscatels
Raisin toast

Fig Langue De Chat
Fresh fig, compote fig
Mascarpone cream
Roasted buckwheat ice cream

**Smoked Whisky &
Honeycomb Crème Brûlée**
Nougatine crisp

Raspberry Chocolate Torte
Double cream
Raspberry dust

CHOOSE A SIDE

Radicchio, red elk salad. Toasted almonds, mustard dressing
Pommes frites
Victoire rustic sliced baguette, cultured butter

BECKETT'S

BAR + DINING