

DINNER

GRILLED FOCACCIA W' CAFÉ DE PARIS BUTTER & SEA SALT OR GFO EVOO & 40Y AGED PEDRO XIMÉNEZ V	12
MARINATED OLIVES V, GF, DF	14
PÂTÉ DE CAMPAGNE [farm-style terrine], FOCACCIA, CORNICHON, COGNAC PRUNE GFO, DF	24
CHARCUTERIE W' GRILLED FOCACCIA, CORNICHON, OLIVES GFO - JAMÓN, LP'S SAUCISSON SEC, CALABRESE	14pp
BOQUERON FRITTO, SALMON ROE, DILL, TOUM DF	19
GRILLED KING PRAWN, GOCHUJANG BUTTER, NORI SESAME PESTO GFO, DFO	23
SHIME-SABA MACKEREL, SHISO & WASABI PESTO, GINGER, NORI GF, DF	22
GRILLED OCTOPUS, CHARRED CHILLI, POTATO, TOUM GF	24
64°C EGG, MOREL, SAFFRON POTATO, PEA, JAMÓN GF	25
BEEF CARPACCIO W' 'NDUJA MAYO, PARMESAN CRUMB, CAPERS, ROCKET GF	26
RICOTTA RAVIOLI, TOMATO & GARLIC CONFIT, PEPPERONCINO, CRÈME FRAÎCHE, BASIL OIL VE	32
ROSÉ SEAFOOD PAPPARDELLE	34
DUCK À L'ORANGE	35
RATATOUILLE W' GRILLED SOURDOUGH GFO, V	33
STEAK & FRITES W' GF GREEN PEPPERCORN SAUCE OR CAFÉ DE PARIS BUTTER OR RED WINE JUS Add yorkshire pudding + 5.5 DF	36
SLOW COOKED BEEF SHORT RIB, FIVE SPICE JUS, PETIT POIS À LA FRANÇOISE [peas, speck, lettuce] GF	36
BOUILLABAISSSE, FISH OF THE DAY, CALAMARI, MUSSEL, SAUCE ROUILLE W' SOURDOUGH DF, GFO	39
FRITES & HERB SALT GF	11
POMMES ALIGOT [cheesy potato w' comte & gruyere] VE, GF	21
GREEN SALAD, RASPBERRY DRESSING V	14
THE ONA CAPPUCCINO VE	16
BOMBE ALASKA, MALIBU MOUSSE, PASSIONFRUIT CURD, COINTREAU FLAMBÉ GF, VE	18
GOLD CHOCOLATE MOUSSE add espresso +4 (decaf optional) GF, VE	16

10% surcharge on weekends

15% surcharge on public holidays

Credit card surcharges apply: Mastercard + Visa 1.1% | AMEX + JCB 2.5%

licenced venue
cakeage +15