CAPTAIN JACQUES · YARINGA BOAT HARBOUR · SOMERVILLE VIC

The Menu

RESTAURANT · THE DECK

Our menu follows the seasons and the produce of the day. Dishes marked César's Family Recipe come straight from his own family table. Ask your server for today's selections.

01 *Small bites*

Oysters with lemon and mignonette	*6.5ea*
Half warm baguette with homemade salted guérande whipped butter	*8*
Homemade marinated sardines with spring onions and capers on toasted focaccia	*8*
Dry prosciutto crisps with ricotta and olives	*12*
Seared scallops, butternut purée, chorizo crumble and sage	*12ea*

02 *Entrée*

Steak tartare served with potato crisps	*29*
Onion soup, rosemary focaccia croutons and comté	*24*
Rillettes de poulet à l'estragon	*24*
Moules marinières	*26*
Beetroot salad, orange, fetta, mint	*25*
Snapper tartare, mango and tarragon	*33*

03 *Mains*

Market fish fillet, bisque sauce and spinach	49
Half a free-range roasted chicken and tarragon jus	41
Duck breast à l'orange	43
Grass-fed eye fillet with pepper/blue cheese or béarnaise sauce (au four à bois)	54

04 *Sides*

French fries	14
Garden leaves salad, chardonnay vinegar dressing	17
Wood-fire-roasted mushrooms, parsley butter, cheese cream	20
Half a wood-fire-roasted pineapple, tarragon butter	19
Grilled broccolini with herbs	17

05 *Dessert*

Crème brûlée	19
Chocolate mousses, sablé breton	21
Crêpe Suzette	19
Tarte tatin with cream	20
Comté cheese with walnuts, balsamic confit onions and honey	18