

Hervé's

Albion Room

Maison \$90 per person - 2 course or Première \$105 per person - 3 course

LES ENTRÉES

Select 2 for the table. Artisanal baguette and French butter served with each dish.

Le carpaccio de boeuf

Tasmanian eye fillet carpaccio with horseradish emulsion, pickle mushrooms and tarragon dressing

La terrine de porc aux pistaches

Pork and pistachio terrine served with dry plums, salad leaves and croutons

Le cannelloni de cigale de mer

Moreton Bay bug mousse cannelloni with sauce américaine and tarragon oil

Les artichauts à la barigoule

Artichokes à la barigoule with romesco sauce (vegan)

Le crudo de sériole

Yellowtail kingfish crudo with yuzu pressed evo and succulents

LES PLATS PRINCIPAUX

Select 2 for the table.

La joue de boeuf

Red wine braised beef cheek with truffle potato parmentier and watercress salad

La poitrine de porc

Crispy pork belly with celeriac and apple puree

Le tian de legumes aux herbes de Provence

Baked vegetable tian with herb de provence shaved manchego with green salad and dijon dressing (vegetarian)

Le plat-de-côtes de boeuf

Slow cooked Tassy grass fed short rib, shiso & kumpot pepper chimichurri, roasted eggplant, buttermilk & herb potato salad

Le filet de daurade

Oven baked goldband snapper fillet with red miso, green tomato sauce and cucumbers

LES GARNITURES

Optional \$8+ per person.

Green salad with Dijon Mustard Dressing
Pommes frites

Heirloom tomato and apple cucumber salad with salsa verde

LES DÉSSERTS

Select 1 for the table

Le cheesecake Basque d'Hervé

Hervé's Basque cheesecake with black Genoa figs and compressed strawberries

La crème brûlée

Gently baked pure cream infused with fresh vanilla bean with a burnt sugar crust

La mousse au chocolat

Warm chocolate mousse with Vanilla Ice cream and cinnamon crumb

Minimum spends apply. Menu is subject to change. We will happily cater for dietary considerations - please ask.