

Felix

"One cannot think well, love well, sleep well,
If one has not dined well"

- Virginia Wolf

Oysters of provenance with shallot & red wine vinaigrette.....	\$5ea
Ars Italica Oscietra Royal Caviar (10g) with crème fraiche & potato beignets.....	\$79
Root Vegetable galette with mushroom & truffle	\$14
Lobster salad with chives & mayo, cos lettuce leaves and toasted panko with caviar	\$28
French onion, potato chips & lettuce.....	\$22
Roast beetroot, goat cheese, mustard & seeds	\$18
Cured Yellow fin tuna with buttermilk, cucumber & radish.....	\$26
Whipped mortadella, pickled cauliflower & shallot with ciabatta buns	\$24
Fried potato beignets with gruyere	\$14
Brussel sprouts with roast apple, hazelnut & jamon	\$14
Leaves, mustard & cracked pepper.....	\$12
Roasted eggplant, tomato & parmesan	\$22
Dry aged Whole duck – two confit legs, pan fried breasts and duck sausage.....	\$110
Half duck – 1 confit leg, pan fried breast and duck sausage	\$60
Pan seared sea bream with leek and butter sauce	\$42
Orzo with mushrooms and cheese.....	\$38
Confit celeriac with sauteed cos lettuce, pickled shallots café de Paris.....	\$38

Desserts

Chocolate, banana & caramel, choux bun	\$18
Carrot, cream cheese & walnut	\$18
Pistachio, mandarin & amaro.....	\$18
Blue cheese tart with quince ice cream & hazelnut.....	\$18