

# Felix

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

- Virginia Wolf

## Menu

Oysters of provenance w/ shallot & red wine vinaigrette (GF DF).....	\$5ea
Black Pearl Sterling White caviar (GF* DF*).....	\$79
3 cheese croquette w/ cauliflower.....	\$8ea
French onion dip, chips & lettuce (GF).....	\$22
Goat's cheese w/ grape & honey (GF).....	\$26
Lobster tart w/ asparagus (2).....	\$30
Tuna tonnato w/ crudité & house baked ciabatta (GF* DF).....	\$22
House baked ciabatta & burnt butter (DF*).....	\$5
Fried potato beignets w/ gruyère (VG*).....	\$14
Seasonal greens w/ pine nuts & red currants (VG DF).....	\$14
Leaves, mustard & cracked pepper (VG GF).....	\$12
Roasted eggplant w/ tomato & zucchini (VG GF).....	\$25
Orzo w/ peas & goat's cheese.....	\$38
Roasted cabbage w/ spiced capsicum & crispy chickpeas (VG GF).....	\$38
Pan seared market fish with sauce vierge & fennel (GF DF*).....	\$42
Duo of lamb w/ eggplant, yoghurt & cucumber (GF DF*).....	\$70
<b>3 course set menu .....</b>	<b>\$85 pp</b>

## Desserts

Tirami-choux w/ espresso, mascarpone & vanilla.....	\$18
Macaron w/ caramelised white chocolate & berries (GF).....	\$18
Dark chocolate sorbet w/ orange & crumble (VG GF).....	\$18

*\*is or can be made*

*Please notify your server of any dietary requirements as not all ingredients are listed*

*We do our utmost to avoid cross-contamination,*

*however we cannot guarantee completely allergen-free dishes*