

# 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
Felix caviar service (GF* DF*) .....	\$79
Leek & cheese croquette (V) .....	\$8ea
Chicken liver parfait w/ quince on toast.....	\$26
Tuna w/ lemon, capers & horseradish (GF DF*) .....	\$28
Spanner crab profiterole w/ lemon mayonnaise (2) (GF*) .....	\$30
Chickpea panisse w/ aioli & crudités (VG GF) .....	\$20
Mushroom tartare w/ seeded crackers (VG GF*) .....	\$24
House baked ciabatta & burnt butter (V DF*) .....	\$5
Fried potato beignets w/ gruyère (VG* GF*) .....	\$14
Brussel sprouts, fig & cheese (VG* GF).....	\$16
Leaves, mustard & cracked pepper (VG GF) .....	\$12
Roasted eggplant ratatouille (VG GF).....	\$28
Salt crusted celeriac w/ parmesan & pangrattato (DF*) .....	\$32
Felix bouillabaisse w/ local market fish & crustacea (GF DF*) .....	\$59
Slow cooked pork belly w/ cauliflower, apple & mustard (GF DF*).....	\$46
Half duck w/ orange, radicchio & buckwheat (GF DF*).....	\$70
<b>3 course set menu .....</b>	<b>\$85 pp</b>

*\*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*

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## Desserts

Frangipane w/ crème anglaise, strawberry & rhubarb (GF).....	\$18
Felix lemon bomb w/ meringue .....	\$18
Pear & chocolate millefeuille (VG).....	\$18

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