

Felix

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

- Virginia Woolf

Menu

Oysters of provenance w/ shallot & red wine vinaigrette (GF DF).....	\$5ea
Felix caviar service (GF* DF*)	\$MP
Leek & cheese croquette (V).....	\$8ea
Kingfish, tomato & wild garlic (VG GF).....	\$28
Spanner crab profiterole w/ lemon mayonnaise (2) (GF*).....	\$30
Chickpea panisse w/ roasted capsicum, zucchini & onion (VG GF)	\$20
Mushroom tartare w/ seeded crackers (VG GF*).....	\$24
Chicken w/ truffle, leek & potato.....	\$30
House baked ciabatta & burnt butter (VG*).....	\$5
Fried potato beignets w/ gruyère (VG* GF*).....	\$14
Seasonal greens w/ almond & lemon (VG* GF*).....	\$16
Leaves, mustard & cracked pepper (VG GF).....	\$12
Eggplant parmigiana (VG*).....	\$28
Roasted cauliflower w/ currants, capers & hazelnuts (VG GF).....	\$32
Market fish & crustacea w/ saffron broth & potato (GF DF*).....	\$60
½ roasted chicken w/ peas & broadbeans (GF DF*)	\$45
Slow cooked lamb shoulder w/ tomatoes & salsa verde (GF DF*).....	\$47
Eye fillet (250g) / Chateaubriand (500g) au poivre (GF DF*).....	\$50/\$120
3 course set menu	\$85 pp

**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

Macaron w/ hazelnut & chocolate (GF).....	\$18
Berry bomb	\$18
Chocolate mousse w/ cherry sorbet & coconut (VG GF).....	\$18

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Vegan menu

Chickpea panisse w/ roasted capsicum, zucchini & onion (VG GF).....	\$20
Mushroom tartare w/ seeded crackers (GF*).....	\$24
Artichoke dip w/ chips & lettuce	\$18
House baked ciabatta & EVOO	\$5
Potato cakes (GF).....	\$14
Seasonal greens w/ almond & lemon (GF*).....	\$16
Leaves, mustard & cracked pepper (GF).....	\$12
Eggplant parmigiana	\$28
Roasted cauliflower w/ currants, capers & hazelnuts (GF).....	\$32
Chocolate mousse w/ cherry sorbet & coconut (GF).....	\$18
3 course set menu.....	\$75 pp

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