

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
Kingfish w/ buttermilk, cucumber & radish (GF).....	\$28
Spanner crab profiterole w/ lemon mayonnaise (2) (GF* DF*)	\$30
Spring peas w/ goat's cheese & crusty bread (VG* DF*)	\$25
Chickpea panisse w/ roasted capsicum & zucchini (VG GF).....	\$22
Potato & scamorza croquette w/ smoky mayonnaise (V)	\$8
Beef tartare w/ cultured cream & mustard (GF).....	\$33
Chicken liver parfait w/ quince on toast	\$26
House baked ciabatta & burnt butter (VG*).....	\$7
Fried potato beignets w/ gruyère (VG* DF*)	\$15
Glazed carrots w/ lemon pistachio (VG GF).....	\$17
Roasted broccoli w/ sour cream & pickled shallot (VG* GF).....	\$17
Leaves, mustard & cracked pepper (VG GF).....	\$12
Cabbage w/ tomato, basil & parmesan (GF* VG*)	\$32
Roasted cauliflower w/ gruyère, hazelnuts & currants (VG* GF)	\$35
Market fish w/ smoked tomato & corn (GF DF*).....	\$50
Duck breast w/ beetroot, braised witlof & orange (GF)	\$50
500g Scotch fillet au poivre (GF DF*)	\$110
Lamb shoulder w/ mint, yoghurt & cucumber (GF DF*)	\$52
3 course set menu	\$89 pp

*V Vegetarian VG Vegan DF Dairy Free GF Gluten Free *Can be made or alternative substitution*

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

We do our utmost to avoid cross-contamination, but cannot guarantee completely allergen-free dishes

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Desserts

Strawberries & cream macaron w/ vanilla mascarpone (GF)	\$18
Felix Lamington bombe	\$18
Pear sorbet w/ ginger (VG GF)	\$18

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Vegan Menu

Artichoke dip w/ chips & lettuce (GF).....	\$18
Chickpea panisse w/ roasted capsicum & zucchini (GF).....	\$22
Spring peas w/ "goat's cheese" & crusty bread	\$25
House baked ciabatta & EVOO	\$7
Potato cakes (GF)	\$14
Glazed carrots w/ lemon pistachio (GF)	\$17
Roasted broccoli w/ pickled shallot (GF)	\$15
Leaves, mustard & cracked pepper (GF).....	\$12
Cabbage w/ tomato, basil & pangrattato.....	\$32
Roasted cauliflower w/ hazelnuts & currants (GF).....	\$35
Pear sorbet w/ ginger (GF).....	\$18
3 course set menu	\$75 pp

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