

# Felix

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

- Virginia Woolf

## Dinner menu

Oysters of provenance w/ red wine mignonette (GF DF) .....	\$5ea
Felix caviar service (GF* DF*) .....	MP
Kingfish with buttermilk, cucumber & radish (GF) .....	\$28
Spannercrab profiteroles w/ lemon mayonnaise (2) (GF* DF*) .....	\$30
Heirloom tomatoes w/ buffalo mozzarella & crusty bread (VG*) .....	\$25
Chickpea panisse w/ roast capsicum & zucchini (GF VG).....	\$22
Potato & scamorza croquette w/ smoky mayo (V) .....	\$8ea
Prawns w chive crème fraiche & tomato granita (GF) .....	\$30
Chicken liver parfait w/ quince on toast .....	\$26
House baked ciabatta & burnt butter (VG*).....	\$7
Fried potato beignets w/ gruyere (GF* VG*).....	\$15
Corn w/ café de Paris sauce & pecorino (GF or VG*) .....	\$17
Roasted broccoli w/ sour cream & pickled shallots (GF VG*) .....	\$17
Leaves, mustard & cracked pepper (GF VG).....	\$12
Roasted cauliflower w/ gruyere, hazelnuts & currants (GF VG*).....	\$32
Pumpkin orzo w/ brown butter & sage (GF* VG*) .....	\$33
Market fish w/ sauce vierge & confit fennel (GF DF*) .....	\$50
Lamb shoulder w/ mint, yoghurt & cucumber (GF DF*).....	\$52
Pork tomahawk w/ rockmelon & kohlrabi (GF DF*) .....	\$50
Scotch fillet (400g) au poivre (GF DF*) .....	\$110
Mango & passionfruit bombe .....	\$18
Berry macaron w/ white chocolate (GF).....	\$18
Peach sorbet w/ thyme crumble (GF VG).....	\$18
3-course set menu.....	\$89pp

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## Lunch menu

Oysters of provenance w/ red wine mignonette (GF DF) .....	\$5ea
Felix caviar service (GF* DF*).....	MP
Kingfish with buttermilk, cucumber & radish (GF).....	\$28
Spannercrab profiteroles w/ lemon mayonnaise (2) (GF* DF*).....	\$30
Heirloom tomatoes w/ buffalo mozzarella & crusty bread (VG*).....	\$25
Chickpea panisse w/ roast capsicum & zucchini (GF VG).....	\$22
Potato & scamorza croquette w/ smoky mayo (V).....	\$8ea
Prawns w chive crème fraiche & tomato granita (GF).....	\$30
Chicken liver parfait w/ quince on toast.....	\$26
House baked ciabatta & burnt butter (VG*).....	\$7
Fried potato beignets w/ gruyere (GF* VG*).....	\$15
Corn w/ café de Paris sauce & pecorino (GF or VG*).....	\$17
Roasted broccoli w/ sour cream & pickled shallots (GF VG*).....	\$17
Leaves, mustard & cracked pepper (GF VG).....	\$12
Roasted cauliflower w/ gruyere, hazelnuts & currants (GF VG*).....	\$32
Pumpkin orzo w/ brown butter & sage (GF* VG*).....	\$33
Market fish w/ sauce vierge & confit fennel (GF DF*).....	\$50
Lamb shoulder w/ mint, yoghurt & cucumber (GF DF*).....	\$52
Pork tomahawk w/ rockmelon & kohlrabi (GF DF*).....	\$50
Steak frites – 200g scotch fillet, house fries & leaves (GF DF*).....	\$55
Mango & passionfruit bombe .....	\$18
Berry macaron w/ white chocolate (GF).....	\$18
Peach sorbet w/ thyme crumble (GF VG).....	\$18
2-course set lunch menu .....	\$59pp
3-course set menu .....	\$89pp

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## Vegan menu

Oysters of provenance w/ red wine mignonette (GF DF) .....	\$5ea
Felix caviar service (GF* DF*).....	MP
Kingfish with buttermilk, cucumber & radish (GF).....	\$28
Artichoke dip w/ chips & lettuce (GF).....	\$18
Heirloom tomatoes w/ "goats cheese" & crusty bread .....	\$25
Chickpea panisse w/ roast capsicum & zucchini (GF).....	\$22
House baked ciabatta & EVOO.....	\$7
Corn w/ café de Paris sauce & pangrattato.....	\$17
Roasted broccoli w/ pickled shallots (GF).....	\$17
Leaves, mustard & cracked pepper (GF).....	\$12
Potato cakes.....	\$14
Roasted cauliflower w/ vegan bechamel, hazelnuts & currants (GF).....	\$32
Pumpkin risotto w/ brown "butter" & sage .....	\$33
Peach sorbet w/ thyme crumble (GF).....	\$18
2-course set menu (lunch only).....	\$49pp
3-course set menu .....	\$75pp