



ARBITRAGEUR
WINE ROOM & RESTAURANT

Les entrées

- Fennel Potage**, spicy Merguez sausage & tumeric oil ... \$17
- Alpine Serrano**, melon & Katikati avocado salad ... \$17
- Calamari Fritti**, rocket, lemon & garlic skordalia ... \$18
- Pâté de Tête**, Pig's head terrine w/ brioche, cornichons, pickled onions & Dijon ... \$18
- Salmon Blini**, crème fraîche, black pearls & vodka dressing ... \$18
- Pan-seared Prawns**, eggplant, tomato, turmeric & pineapple spiced salad ... \$19
- Whitebait**, pan-seared w/ rocket, tomato and sauce Gribiche ... \$19

Les mains

- Paysan Steak Sandwich**, filet de boeuf, pickles, aged cheddar & Dijon on sour dough ... \$30
- Linguine**, confit of zucchini, peas, garlic, spinach & shaved Parmesan ... \$32
- Fish du Jour**, olive oil-poached, Risotto Milanese & grated Parmesan ... \$38
- Roast Poitrine of Pork**, dried cherry & peach crust, fondant potato, green beans & cider jus ... \$38
- Slow braised Lamb Neck Moussaka**, w/ Greek Salad ... \$38
- Daube of Beef Cheek**, pomme purée & thyme-roasted beetroot ... \$38
- Aged Entrecôte**, pommes Pont-Neuf, Béarnaise or Café de Paris butter ... \$39

Les sides

- Pommes frites w/ aioli ... \$6 Buttered Sweetcorn & broccoli ... \$8
- Vine-ripened tomatoes, sauce Romesco ... \$8 Rocket, balsamic & shaved Parmesan ... \$8

Les fromages

Plate of two fromages - \$30

Plate of three fromages - \$39

Bleu d'Auvergne Fermier – FR, strong & aromatic

Brie de Meaux – FR, soft & hazelnut flavoured, from the Paris region

Comté 12 Mois – FR, complex & nutty, matured by famous 'affineur' Marcel Petite

Valtaleggio – IT, soft & creamy, washed rind, cavern-ripened for 80 days

Manchego – ES, intense, slightly salty, from the Mancha region

Les desserts

Mousse au Chocolat Blanc, raspberries & warm blueberry compote ... \$18

Crème Brûlée Classique, 2012 summer fruit preserves ... \$18

Fondant au Chocolat, vin rouge cherries & pistachio praline ... \$18

Meringue à l'Italienne, crème au citron & saffron roasted pineapple ... \$18

Avec le café, les Truffes à la ganache -

pistachio nougatine, citron crème, café cognac XO, amandes

hand-crafted truffles ... \$15