MR FOX A-LA-CARTE MENU





	3PC	6PC	9PC	12PC
Seasonal Oysters	\$125	\$230	• \$350	• \$450
Shallot Vinegar, Lemon and Tabasco	·	· •		

STARTERS

Beef Steak Tartare	\$208
Main Course Size with Fries	\$298
Diced Prime Beef, Capers, Gherkins, Parsley, Pickled Beetroot and Toasted Sourdough	Ŷ _ OO
Carpaccio of Hamachi and Hokkaido Scallop	\$218
Citrus Dressing, Shaved Fennel Salad and Extra Virgin Olive Oil	ψ <u></u> Ξισ
Warm Salad of Autumn Vegetable (v)(n)	
Roasted Root Vegetables, Celeriac Puree, Roasted Apple, Walnuts,	\$188
Semi Dried Grapes and Balsamic Vinaigrette	
Foie Gras Terrine	\$228
Baby Figs, Pear Jam, Toasted Brioche	<i> </i>
Moules Marinière	\$198
White Wine, Garlic, Parsley and Cream	<i></i>
Duck and Madeira Consommé	\$188
Duck and Chestnut Tortellini. Autumn Vegetables, Rogsted Ceps	φίου

MAINS

Lamb Shank Pot Pie Garlic and Rosemary Creamed Potato, Buttered Green Vegetables	\$328
Boston Lobster Fettuccine Red Pepper, Chilli, Garlic, Tomato, Oregano	\$328
Roast Breast of Chicken, Confit Leg Raviolo French Beans, Chestnut Mushrooms and Thyme Jus	\$228
Risotto of Roasted Ceps (v) Arborio Rice, Mushroom Stock, Red Wine Reduction and Truffle Mascarpone	\$198
Baked Truffle Mac and Cheese (v) Black Truffle, Comté Cheese, Crispy Shallots, Herb and Garlic Breadcrumbs	\$228
Pan Fried Atlantic Salmon Jerusalem Artichoke, Brown Shrimp, Cucumber, Sauteed Lettuce, Lemon and Herb	\$248
Roasted Cauliflower 'Steak' (v)(n) Grilled Broccolini, Pecorino, Charred Onions, Hazelnut and Truffle Pesto	\$198
FOX STEAK CUTS	
Australian Prime Flat Iron (300g)	\$398
1885 Black Angus Rib-Eye (350g)	\$548
"Our 21 days Dry Aged Selections"	
USDA Prime Striploin (350g)	\$488
Tomahawk (1.2kg) <mark>Share</mark>	

All Steaks are served with Fries, Grilled Tomato, Garlic and Thyme Choice of Sauce: Brandy and Peppercorn. Tarragon Bearnaise, Café de Paris Butter

SIDES

Side Salad	\$78
Buttered Mash Potato	\$78
Roasted Butternut Squash, Honey and Pumpkin Seeds	\$78
Creamed Spinach with Nutmeg	\$78
French Fries	\$78

Desserts

Fairtrade Vanilla Crème Brulée Salted Butter Shortbread	\$88
Apple Tart Fine (n) 15-20mins Vanilla Ice Cream, Caramel Sauce, Pistachio	\$88
Chestnut Financier Milk Chocolate Cremeaux, Coffee Ice Cream	\$88
Hazelnut Baked Alaska (n) Lemon Puree	\$88
Warm Chocolate Tart 15-20mins Condensed Milk Ice Cream	\$98

