

# Beau

Appellation Oysters, Nori Mignonette	7 ea
Olive Oil & Sea Salt Manoush, Whipped Tahini, Roast Garlic	10 ea
Padron peppers, Olastagasti Anchovies, Fried Bread	22
Roasted Baby Beetroots, Feta & Hazelnut Pesto, Sherry Vinaigrette	28
Halloumi, Grape Mollasses, Quince, Urfa Pepper	24
Beef Tartare, Jalepeno, Manchego	36
Sugar Loaf Cabbage, Buttermilk, Burnt Butter, Chives	26
Mafaldine Pasta, Shiitake XO, Oyster Mushroom, Creme Fraiche	39
Spatchcock, Preserved Lemon, Roasted Grapes, Sorrel	50
Market Fish, Beurre Blanc, Baby Spinach, Chives	65
Marron, Aleppo & Shallot Butter, Lemon	72
Leaves, Soft Herbs, Palm Sugar Vinaigrette	14
Fries, Anchovy Taramasalata	16
Tarte Du Jour, Creme Diplomat	20
Mandarin Swiss Meringue Roll	20
Soft Chocolate, Passionfruit	22
Beau Tiramisu	22
Holy Goat, Fried Polenta, Wild Honey	30

10% surcharge applies on Sundays and 15% on public holidays.  
All credit payments will incur a variable processing fee.  
10% service charge applies on tables of 6+.

# Beau

\$95pp

Olive Oil & Sea Salt Manoush, Whipped Tahini

Padron Peppers, Olasagasti Anchovies, Fried Bread

Roasted Baby Beetroots, Feta & Hazelnut Pesto, Sherry Vinaigrette

Beef Tartare, Jalapeno, Manchego

Spatchcock, Preserved Lemon, Roasted Grapes, Sorrel

Leaves, Soft Herbs, Palm Sugar Vinaigrette

Beau Tiramisu

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