

EVOO

RESTAURANT



FRENCH CULINARY EXPERIENCE

Degustation Menu

A Curated Experience of French
Culinary Excellence and Wine Heritage

\$185 pp at EVOO

7 and 8 November 2025





FRENCH CULINARY EXPERIENCE

MENU

Pain Maison en Cocotte (V)

Pot-baked house bread, butter



Terrine de Foie Gras

Fig jam, toasted brioche

Paired with De Bortoli Noble One Botrytis Semillon



Vol-au-vent au Poulet

Corn-fed chicken & black truffle

Paired with Les Cassagnes Cotes du Rhone Rouge



Bisque de Homard

Lobster bisque, Oscietra caviar, dill oil

Paired with Chateau Maris Rose



Sorbet (V)

Lemon & Pernod



Filet de Boeuf en Croûte

Kidman & Co MB3 eye fillet, duxelles of portobello & king oyster,
spinach crêpe, puff pastry, claret jus

Paired with Chateau des Tours AOC Brouilly



Hazelnut Praliné (V)

Dark chocolate Crémieux, caramel pop corn

Paired with De Bortoli Noble One Botrytis Semillon



Cheese (V)

Selection of French cheeses

Paired with Seppelt Premium Fleur De Lys Chardonnay Pinot Noir



(LG) Low Gluten (I) Imported seafood (V) Vegetarian (VG) Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you. Please be aware that not all ingredients are listed within the dish description.