



Pour Commencer...

- Baguettine** \$3.90
Warm freshly baked baguette & French butter
- Baguette à l'ail et fines herbes** \$8.50
Home made garlic & herb bread
- Olives marinées (VG, GF)** \$9.50
Warm marinated mixed olives
- Crème d'amande maison (VG & GF Option)** \$12.50
Creamed almonds, sesame seeds, oregano, dehydrated grapes

Entrée

Foie de Canard (GF Optional)
Duck livers, sun dried tomato jam & pickled vegetables (Foie gras, from France may be substituted on availability)

Soupe à l'oignon (V)
French onion soup, gruyère & croutons

Crêpes aux crevettes
Savoury crêpes with, garlic prawns, chorizo, chilli, & parsley butter

Escargots des tropiques
Escargots, garlic, parsley & lardons, cream, hint of chilli on savoury crêpe

Soufflé au fromage (V & GF)
Twice baked Gruyère soufflé, creamed spinach

Camembert au Jambon de Parme (Share plate for 2 counts as 2 entrées)
Baked camembert, Parma Ham, tomato confit, hazelnut praline, French baguette

Specialités Françaises (Main)

Poulet Cordon bleu
Baked Cordon bleu chicken, Serrano ham, Gruyère, potato purée & mushroom sauce

Agneau du Chef sous vide (GF)
Lamb cooked sous vide for 16 hrs, creamy pumpkin purée, parsley crust

Confit de Canard (GF)
Confit of duck leg, aromatic herbs & spices, cauliflower & fennel purée, toasted almond flakes, port & damson sauce

Joues de Boeuf à la Bourguignonne (GF)
Slow cooked beef cheeks, red wine, lardons, mushrooms, carrots, truffled potato purée

Parpadelle au ragout d'agneau
Al dente parpadelle with slow cooked lamb ragout
(Vegetarian: Olives, tomatoes mixed herbs)

Poisson frais du marché
Market fish selection, green salsa, polenta, & confit fennel

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%

Minimum charge of 2 Courses is mandatory per adult



Les Viandes (GF)

Our premium Steaks from Cape Grim, Tasmania, subject to availability Supplement of \$15 applies in addition to the 2 or 3 course menu pricing

Our MSA graded premium aged beef is carefully selected from Australia's best, served with potatoes au gratin provençale.

Filet de bœuf

Filet (grass fed) 220g (**We recommend Medium Rare**)
(Match with La Pinede Côte du Rhone)

Surlonge de Wagyu Mb 9+

Full blood top sirloin Wagyu (grain fed 500 days) 220g (**Best served Medium**)
(Match with Pigmentum Malbec)

Faux Filet de Wagyu Mb 6+

Striploin Wagyu (grain fed 500 days) 280g (**Best served Medium**)
(Match with Divine Shiraz)

Sauces - Mushroom, Three pepper, Red wine jus, Mushroom truffle butter

Please note we may offer substitute cuts based on produce availability

Plat d'accompagnement (side dish)

Pommes frites truffées \$10.00

French fries with truffle oil

Brocollini au beurre \$11.50

Brocollini sauteed with toasted almonds

Salade mixte vinaigrette \$10.00

Mix of baby lettuce, pickles & white wine vinaigrette

Legumes sautés au beurre \$11.50

Sauteed mixed vegetables

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%

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Dessert

Bavarois aux pistaches & letchis

Semi frozen pistachio & lychees mousse

Crêpe Suzette

French crêpes, Grand Marnier syrup & Chef's ice cream

Cafémélo

Dome of delicious Coffee mousse & caramel ganache

Fondant au Chocolat (15 minutes preparation)

Rich chocolate fondant, home made vanilla bean ice cream
(Best enjoyed with a glass of Domaine Viranel rouge \$18.50)

Trio de Glaces (GF/VG available)

3 Scoops of Jose's homemade velvety ice-creams and sorbets

Assiette du Chef (Supplement \$5.00)

Chef's decadent dessert assortment

Tarte aux pommes (GF)

GF freshly baked apple tarte, homemade sorbet

Affogato \$20.00

Home made vanilla bean ice cream, hazelnut liqueur and espresso coffee