

## Pour Commencer...

**Rustiguette** \$3.90

Warm freshly baked baguette  
French butter

**Baguettine Café de Paris** \$9.50

Baguettine, Café de Paris butter

**Olives marinées** \$11.50

Marinated olives

## Entrée

### Steak tartare

Premium beef tartare

### Saumon durci maison (GF)

Cured Ōra king salmon, beetroot and  
rhubarb purée, citrus crème fraîche,  
pickled rhubarb & salted cucumber

### Vol au vent aux escargots

Escargots in home made vol au vent  
cases, garlic butter, parsley emulsion,  
chicken jus

### Soufflé au fromage (V & GF)

Warm twice baked Gruyère & creamed  
sweet leek soufflé, leek ash

### Parfait de foie de canard

Traditional duck liver paté, house  
pickles, bread crisps

## Spécialités françaises (Main)

### Homard (GF) (Supplement \$25)

Roasted West Australian lobster tails,  
confit celeriac, wild harvest saffron  
Milk-cap mushroom & lobster  
bisque

### Duo d'agneau

Lamb duo: braised shoulder, roasted  
rump, olive tapenade, mini ratatouille,  
savoury wafer, & rosemary jus

### Confit de Canard (GF)

Confit duck leg, sweet potato and foie  
gras purée, roast fig, radicchio chip, jus  
gras

### Bourguignon de joues de Boeuf (GF)

12 hr slow cooked beef cheeks, red  
wine, lardons & baby carrots, potato  
purée, button mushrooms, jus de  
cuisson

### Poisson du jour (GF)

Market fish (180 grms), carrots in  
different textures, lemon & coriander  
emulsion

### Steak du jour (Supplement \$25)

Our MSA graded **Wagyu** beef (200 grms)  
Chipolini onions, burnt cabbage, turnips  
red wine & bone marrow jus. (Please ask  
your waiter which cut is on offer)

**Choice of 2 courses \$72 pp (Sunday & Public Holiday - \$79.20)**

**Choice of 3 courses \$82 pp (Sunday & Public Holiday - \$90.20)**

**10% surcharge on all food and beverages Sunday & Public Holiday**

**Surcharge Visa Mastercard 1% No split bills please**

**Minimum charge of 2 Courses (\$72) is mandatory per guest over 12 yrs**

## Plat d'accompagnement (Side dish)

**Pommes frites truffées** \$11.50  
Potato chips with truffle oil

**Brocolini** \$11.50  
Brocolini anchovy & lemon dressing,  
roasted almonds

**Ratatouille (GF)** \$11.50  
Eggplant, courgettes, capsicum,  
tomatoes & onions

**Purée Parisienne** \$11.50  
Parisian style potato purée

## Dessert

### Crêpe Suzette

French crêpes, torched orange segments,  
Grand Marnier syrup, salted caramel ice-  
cream

### Crème brûlée (GF)

White chocolate crème brûlée

### Glace maison (GF)

Trio of house made ice-cream

### Ananas caramélisé

Confit of caramelised pineapple,  
vanilla bean ice-cream, ginger  
crumble, coconut mousse

### Affogato \$22 (GF)

Homemade vanilla bean ice-cream,  
hazelnut liqueur & espresso coffee

### Fromages de France \$28 pp

Selection of 3 French cheeses  
Dried apricot compote, poppy seed  
Lavosh, sweet & salty walnuts, seasonal  
fruit

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