

Pour Commencer...

Rustiguette \$3.90

Warm freshly baked baguette & espelette butter

Baguettine aux fines herbes \$9.50

Baguettine & herbed butter

Olives marinées \$11.50

Marinated olives

Entrée

Salade d'artichauts (v)

Jerusalem artichoke, chestnut mousse, sunflower seeds & buckwheat dressing

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

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 & puréed 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 Wagyu beef cheeks, red wine, lardons & baby carrots, potato purée, button mushrooms, jus de cuisson

Poisson du jour (GF)

Market fish (180 grms), multi textured carrots, lemon, carrot & coriander emulsion

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

Grainge signature + 3 beef tenderloin onion soubise, potato mille feuille, red wine & bone marrow jus

Choice of 2 courses \$75 pp (Sunday & Public Holiday - \$82.50)

Choice of 3 courses \$85 pp (Sunday & Public Holiday - \$93.50)

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

Surcharge Visa Mastercard 1% No split bills please

Minimum charge of 2 Courses (\$75) is mandatory per guest over 12 yrs

Plat d'accompagnement (Side dish)

Pommes frites truffées \$11.50
Potato chips with truffle oil

Broccoli (GF) \$11.50
Broccoli anchovy & lemon dressing,
roasted almonds

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

Purée Parisienne \$11.50
Parisian style potato purée

Dessert

Crème brûlée (GF)
Vanilla bean crème brûlée

Glace maison (GF)
Trio of house made ice-cream

Mousse à la noisette et chocolat
White chocolate and hazelnut mousse,
hazelnut joconde biscuit, grapefruit &
mandarin sorbet

Crêpe Suzette
French crêpes, torched orange segments,
Grand Marnier syrup, salted caramel 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 \$30 pp
Selection of 3 French cheeses
saffron pear compote, poppy seed Lavosh,
sweet & salty walnuts, seasonal fruit

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