

Pour Commencer...

Baguettine	\$3.90
Warm freshly baked baguette & French butter	
Pain à l'ail et fines herbes	\$8.50
Homemade garlic & herb bread	
Olives marinées (VG, GF)	\$9.50
Warm marinated mixed olives	
Crème d'amande (VG GF)	\$12.50
Creamed almonds, sesame seeds, oregano, dehydrated grapes	
Bloc de foie gras (GF Optional)	\$18.00
Duck foie gras, orange jelly	

Entrée

Soupe du pêcheur

Bouillabaisse style soup: Prawns, black mussels, clams & rouille on crusty baguette

Escargots à la crème

Escargots, garlic butter, cream, bacon parsley, Pochon sourdough

Soufflé au fromage (V & GF)

Twice baked Gruyère & creamed leek soufflé

Gnocchi Parisienne (V)

Home made Gnocchi, mushrooms, clarified butter, greens & Parmesan

Salade d'épautre, Camembert

Farro mix, pistachio pesto, Camembert, heirloom tomatoes, micro basil

Poulpe grillée (V)

Grilled octopus, pickled potato, roasted baby beetroot

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

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

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

Surcharge Visa Mastercard 1% No split bills please

Minimum charge of 2 Courses (\$60) is mandatory per adult

Spécialités françaises (Main)

Langouste du Chef (Supplement \$20)

Lobster prepared in creamy saffron & cinnamon sauce, potato purée

Agneau du Chef sous vide (GF)

Lamb cooked sous vide for 16 hrs, creamy pumpkin purée, herb crust

Confit de Canard (GF)

Confit of duck leg, aromatic herbs & spices, parsnip purée, hibiscus flowers & orange sauce

Bourguignon de joues de Boeuf (GF)

Slow cooked beef cheeks, red wine, lardons, baby vegetables truffled potato purée

Coquelet à la moutarde

Marinated, grilled spatchcock, mixed greens, mustard & lemon sauce

Poisson frais du marché

Pan fried fresh market fish

Risotto de boeuf à la truffe noire

Beef and black truffle risotto, dehydrated mushrooms

Les Viandes (GF)

Our premium Steaks from Cape Grim, Tasmania

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 potato & cauliflower au gratin

Filet de bœuf Supplement \$15

Fillet (grass fed) 220g

(Best served Medium Rare)

Culotte de Wagyu Mb 9+ Supplement \$15

Top sirloin cap, full blood Wagyu (grain fed 500 days) 220g **(Best served Medium)**

Sauces - Mustard, Three pepper, Café de Paris, Bordelaise, Béarnaise, Mushroom

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

Haricots au beurre \$11.50
Green beans in garlic butter, almond flakes

Carottes glacées \$11.50
Glazed pickled carrots, star anise, parsley

Gratin de choufleur \$11.50
Roasted cauliflower in mornay sauce au gratin

Purée Parisienne \$11.50
Parisian style potato purée

Dessert

Tarte au Chocolat noir

Dark chocolate tarte, whipped cream, nut praline

Crêpe Suzette

French crêpes, orange caramel vanilla ice-cream

Cafémélo (GF)

Dome of delicious coffee mousse & caramel ganache

Glace maison (GF/VG available)

Home made velvety ice-cream or sorbet

Dessert du Chef

Chef's special seasonal dessert

Tarte aux pommes (GF)

Freshly baked GF apple tarte, homemade sorbet

Affogato \$20.00

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

Fromages de France \$24

Selection of 3 French cheeses (180 grms) honeycomb, olive compote

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