

Pour Commencer...

Rustiguette	\$3.90
Warm freshly baked baguette French whipped butter	
Baguettine Café de Paris	\$9.50
Baguettine, Café de Paris butter	
Olives marinées (VG, GF)	\$9.50
Warm marinated mixed olives	

Entrée

Soupe à l'oignon

Caramelised onions, Ruby Port, Gruyère, confit garlic & onion béchamel crouton

Saumon durci maison

Cured Ōra king salmon, pickled Granny Smith apple, compressed salted cucumber, ponzu, crème fraîche, dill oil

Escargots petits choux

Escargots, choux pastry, parsley garlic butter, portobello mushrooms, watercress

Soufflé au fromage (V & GF)

Twice baked Gruyère & creamed sweet leeks soufflé

Petit Chèvre chaud

Warm goat's cheese, butter lettuce, cherry tomatoes, toasted walnuts, chervil, shallot vinaigrette, garlic toasted tuile.

(Goat's cheese may be substituted with Camembert)

Mille feuille de canard au foie gras

Duck liver & foie gras paté, hibiscus flowers filo mille feuille, strawberry compote

Choice of 2 courses \$68pp (Sunday & Public Holiday - \$74.40)

Choice of 3 courses \$78 pp (Sunday & Public Holiday - \$85.80)

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

Surcharge Visa Mastercard 1% No split bills please

Minimum charge of 2 Courses (\$68) is mandatory per adult

Spécialités françaises (Main)

Langouste du Chef (Supplement \$20)

Lobster in beurre monté, vadouvan butternut purée & asparagus

Agneau trois façons

Lamb trio: braised neck, roasted back-strap, sweetbread croquette, eggplant caviar & ratatouille

Confit de Canard (GF)

Confit duck leg, charred beetroot, red cabbage purée, celeriac & carrots, Madeira jus

Bourguignon de joues de Boeuf (GF)

12 hr slow cooked beef cheeks aromatics, red wine, lardons & vegetables, roast garlic potato purée, button mushrooms, braised liquor jus

Escalope de poulet

Chicken breast, tarragon and thyme farce, sage gnocchi, pickled grapes, jus gras

Linguini aux fruits de mer

Market fish, banana prawns, mussels, clams, roasted tomato & fennel sauce, fresh egg linguini

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, served with potato purée & gratin

Filet de bœuf Supplement \$15

Filet (grass fed) 220g

(Best served Medium Rare)

Culotte de Wagyu Supplement \$15

Marbling Score 9 subject to availability

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

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

Plat d'accompagnement (Side dish)

Pommes frites truffées \$11.50

Triple cooked hand cut chips with truffle oil

Haricots au beurre \$11.50

Green beans in garlic butter, almond flakes

Carottes glacées \$11.50

Orange glazed carrots, chilli flakes

Ratatouille \$11.50

Eggplant, courgettes, capsicum, tomatoes & onions

Purée Parisienne \$11.50

Parisian style potato purée

Salade de Tomates \$11.50

Tomatoes, cucumber, olive crumb, red onions & shallot vinaigrette

Dessert

Fondant au chocolat (GF)

Dark chocolate fondant, milk wafer, chocolate soil, Earl grey ice-cream

Crêpe Suzette

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

Crème brûlée (GF)

Vanilla bean creme brûlée, ginger gel, prune & Armagnac ice-cream

Tarte tatin

Poached Nashi pears, caramel glaze, puff pastry, dried Parisian fetta & cardamon ice-cream

Affogato \$20.00

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

Fromages de France \$28

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

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