



Pour Commencer...

(See our staff for the perfect apéritif from our beverages list)

Baguettine

Warm freshly baked petite baguette, butter

\$3.75

Baguette à l'ail et fines herbes

Garlic & herb bread

\$8.00

Olives marinées (VG , GF)

Warm herbed marinated olives

\$9.50

Crème d'amande maison (VG) & GF Option

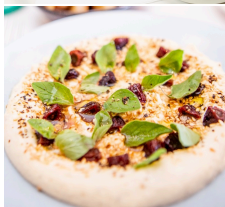
Creamed almonds, sesame seeds, oregano & dehydrated grapes
sourdough bread

\$ 12.50

Crêpes aux crevettes

Crêpes, garlic prawns, chorizo

\$16.50



Plat d'accompagnement (side dish)

Pommes frites truffées

French fries with truffle oil

\$9.50

Brocollini au beurre

Brocollini, chickpea & confit garlic dressing

\$10.50

Salade verte vinaigrette

Mix of baby lettuce, pickles & white wine vinaigrette

\$10.00

Legumes verts sautés au beurre

Mixed green vegetables

\$10.00



Mains \$32 each

Specialités Françaises (Main)

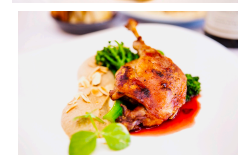
Poulet Cordon bleu

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



EpauLe d'agneau au four (GF)

7 hrs roasted lamb shoulder, creamy pumpkin purée, lemon & parsley sprinkles



Confit de Canard (GF)

Confit of duck leg, aromatic herbs & spices, cauliflower & fennel purée, toasted almond flakes, port wine & damson sauce



Joues de Boeuf à la Bourguignonne (GF)

Slow cooked beef cheeks, red wine, lardons, mushrooms, carrots, truffled potato purée



Tortellinis sauce Marie-Rose (V)

Sun ripened tomato & ricotta tortellini, tomato base Marie-Rose sauce, & spinach

Poisson frais du marché

Market fish selection, grilled, served with broccolini



Dessert \$ 15.50 each

Bavarois aux pistaches & litchis

Semi frozen pistachio & lychees mousse



Café mélo

Sphere of Coffee mousse & caramel ganache

Kids Meals \$14.50

Pasta Bolognaise

Pasta Napolitaine

Fish & Chips