

ENTRÉE

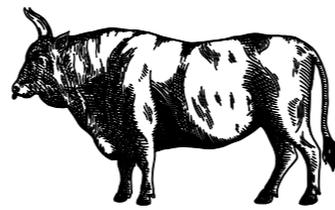
- 2 ARTISAN BREAD** [V] isigny ste mère butter
- 9 OLIVES** [V][DF] olives, bread sticks
- 4 HUITRE MIGNONETTE** (EACH) [DF] [GF] oyster, shallot & black peppercorn vinaigrette
- 21 PARFAIT** duck liver parfait, sauternes jelly, brioche
- 18 ESCARGOTS (6)** snails, garlic butter
- 16 SOUPE À L'OIGNON** french onion soup, crouton, gruyere
- 17 SOUFFLÉ** [V] gratinated goats cheese souffle
- 24 TARTARE DE BOEUF** [GF][DF] beef tartare, lattice potato crisps
- 25 COQUILLES ST. JACQUES** [GF] seared scallops, black pudding, celeriac

MAIN

- 34 CONFIT DE CANARD** [GF][DF] slow cooked duck leg, du puy lentils, black cabbage, jus
- 36 COQ AU VIN** [GF] red wine braised chicken, lardons, mushrooms, paris mash
- 36 POISSON DE SAISON** [GF] seasonal fish, mushrooms, broad beans, celeriac puree

ON THE SIDE

- 12 CITROUILLE AU CHÈVRE** [GF] roast pumpkin, spring onion, goats cheese
- 10 LÉGUMES** [V][GF] green beans, toasted almond butter
- 9 FRITES** [V][GF][DF] french fries, house made aioli
- 12 FRITES MAISON** [V][GF][DF] hand cut house fries, house made aioli
- 9 SALADE** [V][GF][DF] mixed leaves soft herbs, red wine vinaigrette



FROM THE GRILL

All of our beef is hand selected from premium Australian producers and aged for a minimum of 60 days. Steaks are cooked on an open flame char grill and served with your choice of sauce and potatoes

- 37 SIRLOIN** 230GRAMS
- 45 EYE FILLET** 200GRAMS
- 75 DRY AGED RIB ON THE BONE** 500GRAMS



**CAFÉ DE PARIS BUTTER
BÉARNAISE
GREEN PEPPERCORN
MUSHROOM**



FRITES
french fries
GRATIN DAUPHINOISE
potato gratin
POMMES PURÉE
creamy mashed potato



CHEESE

15 | 20 | 25

Served with crispbread, fresh fruit and preserves

- SAINT AGUR**
creamy textured, cow's milk blue cheese, *Beauzac, France*
- OSSAU IRATI**
unpasteurised semi-hard sheep's milk cheese, *Bearn, France*
- LE MARQUIS CHÈVRE DU PÉLUSSIN**
artisan aged goats milk cheese, *Rhone-Alps, France*

DESSERT

16

- CRÈME BRÛLÉE** [V][GF] caramelised baked custard
- TARTE AU CITRON** [V] lemon tart, lavender ice cream, candied peel
- SOUFFLÉ AUX FRAMBOISES**
raspberry souffle, caramelised white chocolate ice cream

EVENTS & CATERING

Host your next unique event with us. Private & corporate catering also available. Affordable and flexible packages.

Please ask us!



V ~ VEGETARIAN | GF ~ GLUTEN FREE | DF ~ DAIRY FREE
10% GRATUITY ON PARTIES OF 10 OR MORE
15% SURCHARGE APPLY ON ALL PUBLIC HOLIDAYS