

ENTRÉE

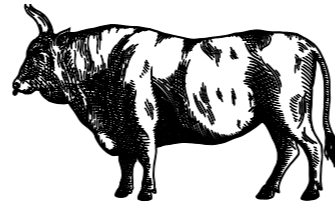
- 2 ARTISAN BREAD**^[V]
isigny ste mère butter
- 9 OLIVES** ^{[V][DF]}
olives, bread sticks
- 4 HÛITRE MIGNONETTE** (EACH)^[DF] ^[GF]
oyster, shallot & black peppercorn vinaigrette
- 21 PARFAIT**
duck liver parfait, sauternes jelly, brioche
- 18 ESCARGOTS (6)**
snails, garlic butter
- 16 SOUPE À L'OIGNON**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

MAIN

- 36 MAGRET DE CANARD**
grimaud farm duck breast, confit leg roulade, heirloom beetroot, cavolo nero, sour cherry 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	250GM
45 EYE FILLET	220GM
70 EYE FILLET	350GM
75 DRY AGED RIB ON THE BONE	500GM
89 RIB FILLET	600GM



CAFÉ DE PARIS BUTTER
BÉARNAISE
GREEN PEPPERCORN MUSHROOM



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



CHARCUTERIE

15 | 22 | 28

Served with artisan breads, pickles and condiments

JAMON DE SERRANO
salted and dry-cured aged ham, Spain

ANGUS BRESAOLA
air dried aged beef, made from lean tender meat, NSW

SAUCISSON SEC
dry-cured pork sausage, pepper, nutmeg, VIC

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 soufflé, caramelised white chocolate ice cream

LUNCH SPECIALS

CROQUE-MONSIEUR	17*
CROQUE-MADAME	19*

Served with a garden salad and fries

***ADD ANY BEER FOR 5**



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