



À LA CARTE



**ENTREE**

- SOUPE À L'OIGNON GRATINÉE  
*with gruyere* ..... \$15
- MOULES À LA MARINIÈRE  
*steamed local mussels with garlic, shallots, white wine & crème fraîche GF* ..... \$18/30
- CHARCUTERIE MAISON  
*selection of in house prepared charcuterie served with toasted brioche, our own pickles, cornichons, grain mustard* ..... \$28
- COQUILLES ST JACQUES GRILLÉ  
*grilled scallops with cauliflower puree & crisp pancetta GF* ..... \$22
- SAUMON SAUVAGE MI-CUIT  
*cured salmon with, horseradish cream, Peas & watercress purée GF*..... \$19
- STEAK TARTARE  
*with pommes gaufrette and petit salad GF*..... \$22
- OEUF COCOTTE EN MEURETTE  
*slow braised pork belly with mushroom Boullion, roasted shallots, poached egg + red wine glaze served with brioche soldiers*..... \$19
- CALMARS FRITS À L'AIOLI  
*crisp fried calamari with confit garlic aioli & lemon* ..... \$17
- SALADE COMPOSÉE  
*aged goats cheese, pickled beetroot, radish, legume, barberries & spiced walnut salad with brioche croutons V* ..... \$18

**HORS D'OEUVRES**

*Huitres fraîches - freshly shucked natural oysters mignonette*

- GF ..... \$21 ½ DOZ
- ..... \$42 DOZ

**PATES ET RIZ**

- GNOCCHI À LA PARISIENNE GRATINÉS  
*baked gnocchi with buttered leeks, pancetta & gruyere* ..... \$21
- RISOTTO AU CRABE  
*risotto of Blue swimmer crab, fennel, chilli and crème fraîche GF* ..... \$23
- SOUFFLÉ GRATINÉ  
*twice baked cheese soufflé with roasted chestnuts, confit garlic & chives* ..... \$17

Please note that because all our ingredients are market fresh, some ingredients may be subject to change to ensure the highest quality produce is served. Please notify the waiter of any allergies you may have and note that we cannot guarantee that food will be free of some nut traces.

NO SPLITTING BILLS

V - DENOTES VEGETARIAN | GF - DENOTES GLUTEN FREE



**PLATS PRINCIPAUX**

- PITHIVIER AUX FUNGI  
*forest mushroom pithivier with buttered winter légumes V* ..... \$27
- TRUITE DE MER  
*baked ocean trout, flageolet beans, almond & caper beurre noisette GF* ..... \$33
- CONFIT DE CANARD  
*confit leg of free range duck, choucroute, pomme fondante GF* ..... \$36
- ROTI DE PORC AUX POMMES  
*free range loin of pork, baked apple and pommes croquette* ..... \$34

**LE GRILL**

(PLEASE SEE ENTRCÔTE MENU)



- STEAK FRITES  
*300g Porterhouse steak with café de Paris butter and pommes frites VICTORIAN BLACK ANGUS, GRASS FED* ..... \$36

**PLAISIRS A PARTAGER - pleasures to share**

- POULET RÔTI  
*the perfect whole roast chicken, duck fat potatoes, roast gravy GF* ..... \$60
- CHATEAUBRIAND  
*500g prime beef eye fillet, served with Paris mash, green beans, demi-glace GF* ..... \$70



**ACCOMPAGEMENTS**

- POMMES FRITES  
*shoestring fries with aioli GF* ..... \$10
- HARICOTS VERTS  
*green beans with garlic and toasted almonds GF* ..... \$10
- CAULIFLOWER GRATIN  
*grilled cauliflower with béchamel sauce and Gruyere* ..... \$10
- SALADE VERTE  
*mixed leaf salad with French dressing V | GF* ..... \$10

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