



LUNCHEON



HÙTRES FRAÎCHES

natural with lemon or with mignonette GF \$21 ½ DOZ | \$42 DOZ

SOUPE À L'OIGNON GRATINÉE
with gruyere..... \$15

SOUSOU STEAK TARTARE
with petit salade GF \$18

SALADE COMPOSÉE
puy lentil, goats chevre, pickled baby
beetroot, radish & spiced
walnut salad V | GF \$18

TARTE AU CHÈVRE
warm aged goats cheese, caramelised
onion tart with leeks vinaigrette V \$19

RISOTTO AU CRABE
with Blue swimmer crab, fennel, chilli &
crème fraiche GF \$23

MOULES FRITES À L'AIOLI
Steamed local mussels, pommes frites
with garlic aioli GF \$26

'MITRAILLETTE'
baguette with roast beef, pommes frites,
sauce béarnaise & pan juices \$18

TERRINE DU JOUR
house made terrine, pickles,
mustard & grilled sourdough \$18

STEAK AU POIVRE
200g minute steak with peppercorn
sauce & buttered green beans
VICTORIAN BLACK ANGUS,
GRASS FED GF \$29

SOUSOU CHEESEBURGER
Wagyu beef, Jack cheese, butter lettuce,
pickles, brioche & pommes frites \$19

POISSON DU JOUR
daily changing fish of the day \$MP

CALMARS FRITS A L'AIOLI
crisp fried calamari with confit
garlic aioli & lemon \$17

ACCOMPAGEMENTS

POMMES FRITES
shoestring fries GF \$10

HARICOTS VERTS
green beans with garlic and
toasted almonds GF \$10

SALADE VERTE
green salad, French vinaigrette GF \$10

DESSERTS

CRÈME CARAMEL
GF\$14

CALLEBAUT BITTER
CHOCOLATE MOUSSE,
GRIOTINES\$16

CANELÉ
\$4

All of our ingredients are market fresh, and may be subject to change to ensure the highest quality. 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.