

# DINNER MENU

Thursday to Saturday from 6.00pm

## ENTREES

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Terrine de Campagne GFO	\$18
Fish Rillettes GFO	\$20
Traditional Duck Rillettes GFO	\$20
Chicken Liver Parfait Baked in Cognac and Grand Tawny Porto and served with cornichons, fig jam and baguette	\$20
Mussels GF Mussels with white wine, cherry tomato, chilli, shallot and garlic	\$22 / \$31
Seared Scallops With cauliflower purée; Serrano and Chorizo crumbs	\$23 / \$33
Classic French Beef "Steak Tartare" GFO Raw chopped beef tenderloin mixed with capers, onion and cornichons served with baguette	\$22 / \$31
French Cheese Board to share GFO Various tasty French Cheeses, served with marinated Olives and baguette	\$32
Charcuterie Board to share GFO Selection of traditional Charcuterie, served with marinated Olives and baguette	\$32

\*Allergy Notes: Menu items may contain or come in contact with the following allergens: wheat, peanut, tree nut, egg, milk, soy, sesame. If you suffer of any allergy, please let us know, we will do our best to accommodate you.

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## MAINS

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<b>Joue de Boeuf confite GF</b> Braised beef cheek served with truffled potato purée, roasted carrots and beef jus	<b>\$34</b>
<b>“Steak-Frites” GF</b> 250g Wagyu Beef, shallot Sauce on the side	<b>\$36</b>
<b>Beef Filet Mignon GF</b> 200g chargrilled beef tenderloin served with truffled potato purée, peppercorn sauce and salad	<b>\$37</b>
<b>Duck Cassoulet GF</b> Confit duck leg served with beans, Toulouse sausage, tomato sauce, thyme, shallot and garlic	<b>\$36</b>
<b>Grilled Salmon GF</b> Served with braised leeks, kipfler, spinach and lime beurre blanc	<b>\$34</b>
<b>Asparagus RisottoGF/V</b> Truffle salsa, Pecorino cheese and beurre noisette	<b>\$29</b>
<b>Traditional French Ratatouille GFO / V</b> Served with French fries, salad & French Baguette	<b>\$22</b>

## DESSERTS

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<b>Fondant au Chocolat</b> Served with vanilla ice-cream	<b>\$13</b>
<b>Dame Blanche GF</b> Vanilla ice-cream, hot chocolate sauce, whipped cream & grilled almond	<b>\$13</b>
<b>Crème Brûlée GF</b>	<b>\$13</b>
<b>Affogato GF</b> Double shot coffee, Vanilla ice-cream& Frangelico liqueur	<b>\$17</b>