

# DINNER MENU

## ENTREES

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<b>Escargots à la Bourguignonne (6 /12)</b>	<b>\$21/35</b>
Burgundy snails, roasted with garlic and parsley, served with mushrooms, red wine jus and baguette	
<b>Foie gras de canard, figue et fleur de sel GFO</b>	<b>\$35</b>
Duck liver terrine, baguette, fig jam	
<b>Terrine de Campagne GFO</b>	<b>\$24</b>
Pork terrine baked with Chartreuse liqueur, pistachio	
<b>Rillettes de saumon GFO</b>	<b>\$24</b>
Roasted salmon rillettes with capers and parsley served on baguette	
<b>Coquilles Saint-Jacques GF</b>	<b>\$25 / \$38</b>
Seared scallops, cauliflower purée, jamon Serrano and Chorizo crumbs	
<b>Mousse de foie de volaille GFO</b>	<b>\$24</b>
Chicken liver parfait baked in Cognac and Grand Tawny Porto and served with cornichons, fig jam and baguette	
<b>Tartare de boeuf GFO</b>	<b>\$25 / \$38</b>
Hand chopped raw beef tenderloin steak tartare mixed with capers, onion and cornichons served with baguette	
<b>Planche de fromage GFO/V</b>	<b>\$39</b>
Various tasty French Cheeses to share, served with marinated Olives and baguette	
<b>Planche de Charcuterie GFO</b>	<b>\$39</b>
Selection of traditional cured meat to share, served with marinated Olives and baguette	

## SIDES GF

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<b>Ratatouille</b> , french veggie stew	<b>\$12</b>
<b>Gratin Dauphinois</b> , oven baked sliced potato gratin	<b>\$13</b>
<b>Broccolini</b> , roasted with almond flakes and lemon	<b>\$12</b>
<b>Frites, Parmesan et truffe</b> , Parmesan and truffle fries	<b>\$14</b>

\*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.

## MAINS

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<b>Filet d'agneau en croûte d'herbes</b>	<b>\$42</b>
Herb crusted lamb backstrap, potato gratin dauphinois, pea purée and jus gras	
<b>Joue de Boeuf confite GF</b>	<b>\$39</b>
Braised beef cheek served with truffled potato purée, roasted carrots, beef jus and gremolata.	
<b>Steak-Frites, sauce poivre GF</b>	<b>\$45</b>
Marble score 6+ 250g Tajima Wagyu rump, fries, house salad, peppercorn sauce	
<b>Poitrine de cochon GF</b>	<b>\$41</b>
Twice cooked Pork belly, crispy crackling, slow braised fennel, apple purée and apple cider	
<b>Cassoulet de canard GF</b>	<b>\$39</b>
Confit duck leg served with beans, Toulouse sausage, tomato sauce, thyme, shallot and garlic	
<b>Poisson du jour grillé GF</b>	<b>\$41</b>
Grilled Market fish of the day served with braised leeks, kipfler, spinach and lime beurre blanc	
<b>Bouillabaisse GFO</b>	<b>\$42</b>
Traditional seafood stew, Pernod liqueur, saffron, served with baguette	
<b>Ratatouille GFO / VE</b>	<b>\$31</b>
Traditional vegetarian stew served with fries & baguette	

## DESSERTS

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<b>Planche de fromages GFO/V</b>	<b>\$39</b>
Various tasty French Cheeses to share, served with marinated Olives and baguette	
<b>Fondant au Chocolat</b>	<b>\$15</b>
Served with vanilla ice-cream	
<b>Crème Brûlée GF</b>	<b>\$13</b>
Traditional Vanilla crème brulée	
<b>Affogato GF</b>	<b>\$17</b>
Double shot coffee, Vanilla ice-cream & Frangelico liqueur	

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**Sundays surcharge applied: 10%. Public Holiday surcharge 12,5%.**