

BISTRO MENU

ENTREES

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

MAINS

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

COIN ENFANT (Kid's Corner under 12)

Grilled fish <u>or</u> Grilled Steak and Fries	\$18
Bowl of fries	\$9

DESSERTS

Fondant au Chocolat served with vanilla ice-cream	\$15
Vanilla Crème Brûlée GF	\$13
Affogato GF Double shot coffee, Vanilla ice-cream & Frangelico liqueur	\$17

WINE LIST

SPARKLING & CHAMPAGNE Btle / Gl

Sparkling NV "Bay of Stones" \$45 / \$11

Chandon "Moët & Chandon" Brut \$65 / \$15

Chandon "Moët & Chandon" Rosé \$65 / \$17

Champagne Mumm "Cordon Rouge" - FRA \$110

Champagne Blanc de Blancs - FRA \$180

Larmandier-Bernier, Premier Cru

WHITE WINES

Sauvignon Blanc "Bay of Stones" -AU \$45 / \$11

Sauvignon Blanc 'Tappo' -NZ \$55 / \$14

Alsace Pinot Blanc -FRA \$61 / \$15

Chardonnay "Bay of Stones" - AU \$42 / \$11

Petit Chablis "Laroche" -FRA \$88

ROSE

"La Croix"- Domaine Peyrassol- FRA \$68 / \$14

"Prestige" – Château Puech Haut -FRA \$79

RED WINES

Pinot Noir "BTW" - AU \$45 / \$11

Shiraz "Bay of Stones" - AU \$45 / \$11

Mojo Shiraz - AU \$51 / \$13

Cabernet-Sauvignon "Bay of Stones" \$45 / \$11

FRENCH REDS

Marcel Malbec 'Château du Cèdre' \$55 / \$14

Beaujolais (Gamay) "Château Pizay" \$59

Pinot Noir "Les Jamelles" \$55 / \$14

Bourgogne Pinot Noir "Lucien Muzard" \$75

Côtes du Rhône (Grenache, Shiraz) \$55 / \$14

"Réserve Mont Redon"

Crozes-Hermitage (shiraz) "Papillon" \$78

Saint Joseph (Shiraz) "La Bergerie" \$110

Bordeaux Haut Médoc (Cab-Sav, Merlot) \$95

"Château Maucamps"

Madiran (Cab-Sav/Tannat) \$68 / \$16

"Château Tour "Bouscassé"

SWEET WINES

Muscat Beames de Venise \$51 / \$19

"La Pigeade"

COCKTAILS

Hemingway's Famous Bloody Mary \$16
Virgin / Double shot \$11 / \$20

Mimosa \$13

Aperol Spritz \$18

Espresso Martini \$19

Classic Margarita \$19

Old Fashioned 50 days Barrel aged \$24

Negroni 50 days Barrel aged \$22

BEERS

BOTTLED

Corona \$9

Blue Moon White Beer \$10

Asahi Super Dry \$10

Kronenbourg Lager \$10

Lord Admiral Old Admiral Dark Ale \$11

Young Henrys Newtomer \$10

James Boag Light Beer \$7

Apple Cider \$9,50

JUICES & SOFT

Apple, peach, kiwi, mango, lime Smoothie \$7

Apple, Guava, Blackcurrant, Strawberry \$7

Apple, Banana, Lychee, Mango Smoothie \$7

Valencia Orange Juice \$7

Crushed Apple Juice \$7

Remedy Kombucha \$7

Soda, Tonic, Coke, Coke zero, Lemonade \$3.5

Ginger Beer \$3.5

Lemon/Soda Lime Bitters \$4

Please ask our team for coffee, milkshakes & iced coffees

Coffee Machine is ON all day long!

*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.

No split bills on Weekend. Please note there will be a charge of \$3 for any change on the original dish. Sundays surcharge applied: 10%. Public Holiday surcharge 12,5%.