BISTRO MENU

BRUNCH OPTIONS

Croque Madame **$30**
French Bistro style sandwich: Ham, cheese, Béchamel & fried egg on top, served with salad

Breakfast Hot Pot GFO **$33**
Bacon, beans, mushrooms, roasted tomato, sausage, fries, 1 fried egg & Baguette

LUNCH SPECIALS

Beef Burger **$33**
With Wagyu beef, tomato, cheese, onion jam and aioli, served with fries or green salad

Fish and Chips **$33**
Homemade tempura Barramundi fillet, lemon and yogurt tartare sauce

FRENCH ENTREES /SMALL BITES

Foie gras de canard, figue et fleur de sel GFO **$39**
Duck liver terrine, baguette, fig jam

Rillettes de saumon GFO **$25**
Roasted salmon rillettes with tarragon mayo served with baguette

Salade de chèvre chaud **$32**
Mixed leaves salad, bacon, walnuts, oven baked goat cheese toast

Planche de fromage GFO/V **$42**
Various tasty French Cheeses to share, served with marinated Olives and baguette

FRENCH MAINS

Steak-Frites, sauce poivre GF **$62**
Marble score 6+ 250g Tajima Wagyu rump, fries, peppercorn sauce

Suprême de poulet au vin jaune GF **$52**
Slow cooked chicken supreme, creamy mushroom and vin jaune sauce, served with potato gratin Dauphinois

Salmon GF **$48**
Salmon fillet served with ratatouille and meunière sauce

Ratatouille GFO / VE **$34**
Traditional vegetarian stew served with fries & baguette

KID'S CORNER (under 12)

Fish **or** Grilled Steak and Fries	$20
Bowl of fries	$10

* 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%.