

LES ENTRÉES

SOUFFLÉ AUX FROMAGES \$25 V GF

Twice cooked three cheese soufflé

SOUPE À L'OIGNON \$25

French onion soup with Port and egg yolk liaison and Gruyère crouton

NOIX DE SAINT-JACQUES AU POTIRON \$30 GF

Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

BALLOTINE DE SAUMON \$30 GF

Cured salmon roulade, nori, wasabi mayonnaise, tobiko and squid ink lace

MOULES MARINIÈRES \$28 GF

Steamed mussels with onion, garlic, thyme and white wine, finished with a touch of cream and parsley

TARTE AUX CHÈVRE ET TOMATES \$25 V

Roasted tomato and goat cheese tart, baby rocket, Balsamic glaze

SALADE TIÈDE DE LENTILLES DU PUYS \$25 VG GF

Warm lentils and roasted heirloom beetroot salad with vegan feta and caramelised walnuts

PARFAIT DE FOIE DE CANARD EN PETIT POT \$25 (GF if served with GF bread)

Duck liver parfait with French baguette Melba toast, cornichons and grape chutney

ESCARGOTS BOURGUIGNONS GF ½ dz \$20/ 1dz \$32

Traditional French snails in garlic, parsley and Brandy butter

STEAK TARTARE entrée \$32/ main \$45 (GF if served with GF bread)

"I recall Margaret Fulton lecturing me in the 1980's on how important it was to hand chop beef for Steak Tartare" so we do and serve it (raw) with condiment and toasted French baguette

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries with aioli \$13.00 V GF

PURÉE DE POMMES DE TERRE, potato mash with lashings of cream and butter \$13 V GF

HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard \$13 V

SALADE VERTE Mixed leaf salad with French eschalots dressing V GF \$10

Vegetarian V Vegan VG Gluten free GF

LES PLATS DE RESISTANCE

RISOTTO AUX CHAMPIGNONS \$38 VG

Risotto with sauteed wild mushrooms, leeks and white truffle oil

OSSO BUCO PROVENÇALE \$45 GF

Braised veal shank in tomato, olive and white wine; topped with lemon, orange and garlic persillade, served with crispy polenta

CANARD EN CROÛTE \$45

Duck and Pinot Noir pie with melted brie under a puff pastry crust

COQ AU VIN \$42 GF

Thirlmere chicken braised in a luscious, glossy red wine sauce with bacon, mushroom and onions and steamed potato

FILET DE BARRAMUNDI A LA RATATOUILLE \$45 GF

Pan fried barramundi fillet served on top of ratatouille with tomato and basil beurre composé

MIGNON DE PORC A LA NORMANDE \$45 GF

Pork fillet with apple cider, apple flamed with Calvados and pickled red cabbage

PLAT-DE-COTES DE BŒUF AU MIEL ET PIMENT D'ESPELETTE \$45 GF

Beef short rib, marinated in honey, French chilli and a touch of sweet soy, braised until caramelised and serve with steamed rice

CASSOULET AU CONFIT DE CANARD \$45

White beans stew, confit duck leg and smoky French garlic sausage

CHATEAUBRIAND BÉARNAISE POUR DEUX \$110 GF

Beef tenderloin for TWO to share, wrapped in prosciutto, with Béarnaise sauce, potato mash and green beans

LES DESSERTS \$20

- BELGIAN CHOCOLATE AND CONFIT ORANGE TERRINE GF
- STICKY DATE PUDDING with salted caramel sauce and whipped vegan cream VG
- CREME BRULÉE with French macaron GF
- RASPBERRY FRANGIPANE TART with crème fraîche
- POIRE BELLE HELENE poached pear, vanilla ice cream, hot chocolate sauce and toasted almond GF
- BLOOD ORANGE SORBET with a shot of vodka and Persian fairy floss GF VG
- ASSIETTE DE FROMAGES : Camembert, Fourme d'Amber, Chèvre and Comté (extra \$5)