Vegetarian/Vegan Options

Petite Plates

Olives & almonds – Marinated stone-on Kalamata & black olives served with thyme beurre noisette almond kernels. (V,GF) 10

Fries & aioli – Crispy French fries served with aioli dipping. (V) 8

Brasserie single origin sourdough (made from grain grown in QLD & NSW farms) with French butter. (V) 7

Starters

"Beetroot tartare" – Smoked fermented beetroot with confit egg yolk, crispy baguette & shallot vinaigrette.
(V)17

Asparagus - Sauteed asparagus served with baguette, black olive tuille, enoki, pickled ginger. (V)18

"Vol-au-vent" – Creamy leek & onion puree, marinated artichoke hearts in a crispy puff pastry shell & herb dressing. (V)19

Mains

"Pea 3 ways" – Risotto (puree, podded & shoots). Diced asparagus, mint & fresh parmesan. (VN) 29

"Cauliflower Steak" – Pan fried cauliflower served with smoked cauliflower puree, raisin jam, apricot gel, mint. (VN)28 **Vegetable filo parcel** – Roasted butternut squash, wilted baby spinach & tangy blue cheese wrapped in a crispy filo parcel, served on a rich mushroom & thyme puree with a port reduction. (V)30

Sides

Cocoa butter cauliflower. (V,GF) 9
Paris mash. (V,GF) 9
Asparagus spears with a butter & truffle oil reduction, freshly shaved parmesan. (V,GF)10.5

French fries. (V) 8
House salad. (VN,GF) 9.5
Baby dutch carrots served in a butter & honey emulsion. (V,GF) 9

Desserts

Pistachio & olive oil cake – Served with poached apricot, apricot gel & fruity apricot sorbert. (V)18

Le Chat Noir brûlée - Baked vanilla spiced custard topped with a layer of crunchy toffee, served with amaretti biscuit. (V,GF) 14

Dark chocolate fondant – Served with chocolate sauce & sweet cherry yoghurt ice cream. (V)16

Assiette de fromages - A selection of cheeses, served with fig jam, walnuts and crispbread.

(GF without crispbread) 14/21/28

"Caramel slice" - Shortcrust tart, dark & white

"Caramel slice" – Shortcrust tart, dark & white chocolate marbled tart, salt caramel & vanilla bean ice cream. (V)14

"Blancmange" – Almond milk set pudding, orange blossom water, passionfruit compote, amaretto glass & fresh mint. (VN,GF)16

We do guarantee that all items and prices that appear on our menus at the restaurant are accurate, though it may occur that some items on the menu may be unavailable on occasion.