

A la Carte Menu

Starters

Marinated olives and provincial salted almonds. 7 GF

Crusty warm French baguette. 6

House made garlic and parsley bread. 6

Entrees

Croquettes aux fromage et poireau (V)

Crumbed leek and brie croquettes deep fried, served with red current, lemon, orange and port sauce. 18

Crêpes de legumes (V)

Chargrilled vegetables wrapped in French crepes served with a Dijon and gruyere cheese sauce. 18

Charcuterie

Terrine of the Day served with onion jam, pickled carrots, cornichons and crusty baguette. 20

Crabe frittata (GF)

Blue swimmer crab meat with eschalots, tomato, and parsley tossed through egg and baked served with lemon vinaigrette and petite walnut salad. 19

Soupe à l'oignon (GF without croutons)

Traditional French onion soup topped with gruyere croutons. 17

Hachis parmentier (GF)

Beef casserole layered with mashed potatoes and gruyere cheese and baked in the oven served with a red wine jus. 17.50

Arancini au champignon (Vegan)

Risotto and mushroom balls rolled in bread crumbs and fried until golden served with a pepperonata sauce. 17.50

Moules à la normande (GF without crouton)

Mussels cooked in garlic and parsley finished with apple cider and cream served with crusty baguette. 19

Fricassee de poulet (GF without sour dough)

Pan sautéed chicken wings, mushrooms, onions and bacon served on toasted sour dough. 18

Escargot

One dozen snails, served in their shell with traditional garlic and parsley butter with baguette. 18

Boudin noir (GF)

Black sausage pan seared served with caramelised apples, pancetta and jus. 19

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Mains

Beef bourguignon (GF)

Beef shoulder braised for 13 hours in red wine, onion, speck and mushrooms served with a potato puree. 31

Confit de canard à l'orange (GF)

Confit duck leg on boulangerie potatoes, baby spinach, sweet Grand Marnier glaze. 35

Sirloin bernaise (GF)

Sirloin steak cooked to your liking and served on lyonnaise potatoes with a bernaise sauce. 34

Scotch filet chasseur (GF)

Scotch fillet steak cooked to your liking served with parmentier potatoes, medley of vegetable and a chasseur sauce. 35

Ragu d'champignon (V)

Selection of mushrooms sautéed and finished with lemon and parsley served on a creamy cheese polenta. 32

Poisson du jour

Fish of the Day ask our wait staff for today's selection: Market Price

Poulet Florentine (GF)

Chicken breast stuffed with a spinach and onion filling served on a medley of vegetables with pilaf rice and pesto cream sauce. 31

Sides

Seasonal Mixed Vegetables sautéed in butter & parsley. 6
House Salad dressed with a red wine French vinaigrette. 6

Flan de legumes (V)

Flan filled with zucchini, eggplant, tomato, capsicum, shallots, basil, garlic, Spanish red onion, eggs and parmesan cheese served with house salad. 30

Pot au feu d'agneau (DF)

Lamb braised in a white wine sauce with winter vegetables served with crusty baguette. 34

Filet de pork (GF)

Chargrilled pork fillet served on dauphinoise potatoes and seasonal vegetables with your choice of caramelised apples and mustard cream sauce or Prunes and brandy jus. 34

Risotto d'citrouille (Vegan without parmesan)

Roasted pumpkin and sumac spice risotto with spinach and parmesan. 31

French Fries and Aioli. 6
Lyonnaise Potatoes. 6

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Desserts

Crème caramel (GF)

Light baked custard with toffee sauce served with crème chantilly. 13

Charlotte aux mures

Creamy blackberry mousse surrounded by sponge fingers with white chocolate sauce. 14

Crêpes au citron

French style crepes served with a lemon sauce and vanilla ice cream. 13

Brulee

Le Chat Noir's brulee of the day ask our wait staff for today's delicious flavour. 13.50

Churros à la Française

House made light pastry that has been fried and rolled in cinnamon sugar served with a caramel and chocolate dipping sauce. 13

Vacherin aux chocolat (GF)

Layers of crunchy meringue and rich chocolate mousse topped with dark chocolate ice cream with a raspberry dessert sauce. 14

Tarte tatin

Traditional upside down caramelised apple tart served with vanilla ice cream. 13

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