

## *Entrées*

### **Croquettes aux fromage et poireau (V)**

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

### **Soupe à l'oignon (GF without baguette)**

Traditional French onion soup topped with gruyere croutons.

### **Hachis parmentier (GF)**

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

### **Fricassee de poulet (GF without sour dough)**

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

## *Mains*

### **Boeuf bourguignon (GF)**

Beef shoulder braised for 6 hours in red wine, onion, speck and mushrooms served with a potato puree.

### **Poisson du jour**

Fish of the Day ask our wait staff for today's selection.

### **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.

### **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.

## *Desserts*

### **Crème caramel (GF)**

Light baked custard with toffee sauce served with crème chantilly.

### **Crêpes au citron**

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

### **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.

### **Vacherin aux chocolat**

Layers of crunchy meringue and rich chocolate mousse topped with dark chocolate ice cream with a raspberry dessert sauce (GF)

*Special Menu*

\$40 Special - 2 courses lunch only  
\$60 Special - 3 courses lunch or dinner



## *Entrées*

### **Croquettes aux fromage et poireau**

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

### **Crêpes de legumes**

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

### **Arancini au champignon (Vegan)**

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

## *Mains*

### **Ragu d'champignon**

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

### **Flan de legumes**

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

### **Risotto d'citrouille (Vegan without parmesan)**

Roasted pumpkin and sumac spice risotto with spinach and parmesan.

## *Desserts*

### **Crème caramel**

Light baked custard with toffee sauce served with crème chantilly.

### **Crêpes au citron**

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

### **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.

### **Vacherin aux chocolat**

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

*Vegetarian Special Menu*  
\$40 Special - 2 courses lunch only  
\$60 Special - 3 courses lunch or dinner

