

Petite Plates

Olives & Almonds – Warm marinated olives, Provincial salted almonds. (GF,VN) 10.5

Bresaola - Air dried beef fillet, thinly sliced, top with aged parmesan, lemon juice & olive oil. (GF) 12

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

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

Starters

Escargots - Traditional French snails served in the shell with confit garlic & parsley butter. 10/19.5

Moules marinières - Fresh mussels simmered in garlic chardonnay cream with sourdough. (GF without sourdough) 20

Croquettes Florentine - Baby spinach & gruyere cheese croquettes with sundried tomato pesto. (V) 19

Soupe a l'ognon - Traditional French onion soup with gruyere croutons. (GF without croutons) 18.5

Potato gnocchi - House made potato gnocchi with tomatoes, roast garlic, baby spinach feta cheese & olives. (V) 16

Warm Vegetable Terrine – Beetroot, carrot & sweet potato terrine served with carrot & caraway puree & beetroot & balsamic puree. (VN) 20.5

Mains

Dry-aged Black Angus sirloin - Cooked to your liking served with pomme frites, café de Paris butter, red wine jus & freshly made house salad. 38

Prawns au vin blanc et à l'ail - Prawns simmered in a white wine & garlic cream sauce, served with rice pilaf & sautéed vegetables. (GF) 37

Poisson rôti du jour - Pan roasted fish of the day, served with vegetable terrine & lemon butter sauce. 38

Confit de canard a l'orange - Confit duck leg on salardaise potatoes, sautéed vegetables & a sweet Grand Marnier glaze. (GF,DF) 36

Boeuf Bourguignon - Slow braised beef shoulder in red wine, onion, pancetta, mushrooms, served with Paris mash & baby carrots. (GF) 32

Chicken boudin - White chicken sausage wrapped in bacon & served with dauphinoise potato, French greens beans & pesto cream sauce. (GF) 31

Sides

Pomme frites. 9

Paris mash. (GF) 9

House salad. (GF,VN) 10

Pea, pancetta, cos lettuce & mint. (GF) 10.5

Roasted cauliflower. (GF,VN) 9

Desserts

Caramelised banana tarte tatin - Caramelised banana served on puff pastry with toffee sauce & coconut ice cream. 15

Le Chat Noir brulée - Baked vanilla spiced custard topped with a layer of crunchy toffee, served with shortbread biscotti. (GF without shortbread) 14

Cherry & chocolate crepes - Cherry & chocolate crepes served with a kirsch syrup & chocolate ice cream. 17

Assiette de fromages - A selection of cheeses, served with fig jam, walnuts and crispbread. (GF without crispbread) 14/21/28

Mango bavarois - Génoise sponge, mango mousse, mango jelly & mango sorbet. (GF without sponge) 16.5

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.

