

Starters

Marinated olives and provincial salted almonds. 7 GF

Crusty warm French baguette. 6

House made garlic and parsley bread. 6



Entrees

Quenelles de poulet gratinées

Chicken mousse and choux pastry (air-light French pastry) folded together and poached in milk and tasty broth, served in a chicken and leek traditional French sauce topped with melted gruyere cheese. 19

Fromage de cherve et confit de poireau x

Gently slow cooked leek tart with goat's cheese, served with preserved pears and walnut salad. 18

Calamar croustillant GF, DF

Crispy calamari with a watercress and micro herb salad on confit garlic aioli 18

Soupe à l'oignon (GF without crouton)

Traditional French onion soup with buttery gruyere croutons. 17

Assiette de charcuteries

House made duck liver parfait, country style pork terrine, sliced cured meats, onion jam, pickled carrots and cornichons served with crusty baguette. 21

Escargots à la bourguignonne

One dozen snails, baked in their shell with traditional garlic and parsley butter. 19

Mains



Medallions de porc avec sauce robert GF

Tender pork medallions, served on French style lentils with pistachio crumbs and creamy mustard sauce. 35

Boeuf bourguignon avec pommes purée GF

Beef shoulder braised for 6 hours in red wine, onion, speck and mushrooms served with a potato puree. 34

Supreme de poulet basquaise

Crispy skin chicken supreme with smoky paprika, tomato and capsicum stew on rice pilaf with zucchini and eggplant grilled cheese. 33

Courge bébé farci

Baby Squash with barley and walnut stuffing accompanied with pine nut and Broccoli, green pea boullion. 28

Barramundi sur ratatouille GF

Pistou crusted barramundi fillet served on rustic ratatouille tossed through a rich napolitana tomato sauce with basil oil. 33

Confit de canard aux cerise GF

Confit duck leg on crispy Beaucaire style potato cake, served with sautéed baby spinach and cherry glaze. 35

Faux-filet avec sauce echlot bordelaise GF, DF

250g Angus sirloin steak served with French fries and eshallot, red wine jus. 34

Sides

Seasonal Mixed Vegetables sautéed in butter & parsley. 6

French Fries and Aioli. 6

House Salad dressed with a red wine French vinaigrette. 6

Lyonnaise Potatoes. 6

(GF) Gluten free (V) Vegetarian (DF) Dairy free

Desserts



Tarte tatin

Upside down caramelised apple and rhubarb tart with caramel sauce and French vanilla ice cream. 13

Chocolat brûlé (GF without shortbread)

Baked chocolate flavoured custard with a layer of crunchy toffee and viennese shortbread. 13

Paris brest à l'orange et pistache

Choux pastry (air-light French pastry) ring piped with orange crème patisserie and served with pistachio praline. 14

Crêpes au citron (DF without ice cream)

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

Assiette de fromages (GF without lavosh)

A selection of French cheeses served with fruit, nuts and lavosh. 21

(Please ask your waiter for the selection)