

Aperitif

House pickles \$6.00 V, VG, GF
Marinated olives \$7.00 V, VG, GF
Baguette, butter \$8.00 V, GFA
Sour dough, olive oil, balsamic \$8.50 V, GFA
Garlic French baguette \$8.50 V, GFA
Burrata, olive oil, olives, baguette \$12.50 V, GFA

Charcuterie GFA

(Served with pickles, seeded mustard, bread selection)
Bresaola \$12.50
Salami Felina Montecatini \$13.50
Byron bay ham gypsy Berkshire \$14.50
Chorizo Rodriguez \$15.00
San Danielle prosciutto (18 months) \$17.50

Les entrees

Ceviche (finely slice raw fish finish with a ginger, lime, soy, honey, chilli, lemon grass, Asian herbs dressing) GF
Fish of the day MP
Oyster (upon availability) MP
Salmon \$19.50
Carpaccio of beef fillet, rocket, grana Padano, dried tomato \$18.50 GF
Heirloom tomato, buffalo mozzarella, basil, pine nuts \$16.50 V, VGA
Classic snail de Bourgogne (6 or 12) \$14.50/23.50 GF
Beetroot "tartare", goat cheese curd, little salad, almond \$18 V, VGA

Warm truffled brie, frisee salad, walnuts, fig paste \$17.50 V, GF
Local squid, garlic, parsley, lemon, butter, French smoked chilli \$21.50

To share for two

Assiette vegetarienne or vegan \$29 V, VGA, GFA
Selection of grilled, pickle, raw vegetable, cheese and condiments
Assiette de charcuterie \$36 GFA
Selection of cold cut, chutney, pickles and condiments
Assiette Champetre \$42 GFA
Combination of charcuterie and vegetarian plate

Plat principaux

Le poulet \$28.50 GF
Chicken breast, smoked carrot puree, petit pois, tarragon jus gras
Steack aux poivres \$31 GFA
Grass-fed sirloin (300 gr), French fries, salad, pepper sauce or red wine jus
Le canard \$32 GF
Comfit duck leg, beetroot in many ways, herb salad, truffle jus
Poisson du jour MP GF Fish of the day

Boeuf bourguignon \$30 GF
Slow cooked beef cheeks in red wine, classical garnish, Paris mash
Pates, risotto or gnocchi du jour maison \$26 V, VGA
Homemade pasta or gnocchi or risotto of the day
Le saumon de tasmanie \$32 GF
Tasmanian salmon, 'cannelloni' of Provencal vegetables, tomato & basil sauce

SIDES \$9.00

French fries V, VG
Bistro du monde salad V, VG, GF
Vegetables of the day V, VG, GF
Paris mash V, GF
Ratatouille V, VGA
Roasted beetroot, goat cheese, truffle oil V, VGA, GF
Buttered peas, smoked speck, fresh herbs VA, VGA, GF

DESSERT \$16

Lemon tart revisited GFA, V
Chocolate symphony GFA, V
Selection of Australian and imported cheese GFA, V
Meringue and berries delight GF, V
Tart the day, vanilla ice cream, chantilly GFA, V

GF: GLUTEN FREE
GFA: GLUTEN FREE AVAILABLE (GLUTEN FREE BREAD \$3.00)
V: VEGETARIAN

VG: VEGAN
VGA: VEGAN OPPTION AVAILABLE
MP: MARKET PRICE