

LES ENTREES

SOUFFLÉ AUX FROMAGES \$25 V GF
Twice cooked three cheese soufflé

SOUPE À L'OIGNON \$20
French onion soup with gruyère crouton

NOIX DE SAINT-JACQUES AU POTIRON \$26 GF
Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

DÔME DE SAUMON FUMÉ, RÉMOULADE DE CRABE \$26 GF
Dome of smoked salmon, crab and celeriac remoulade served with avocado salad

BEIGNETS DE FLEURS DE COURGETTE \$25 V
Zucchini flower stuffed with creamy goat cheese, crumbed and served with red pepper coulis and salsa verde

PARFAIT DE FOIE DE CANARD EN PETIT POT \$20 GF with GF bread
Duck liver parfait with French baguette Melba toast and grape chutney

ESCARGOTS BOURGUIGNONS GF
Traditional French snails in garlic, parsley and Brandy butter
½ dz \$16/ 1dz \$26

STEAK TARTARE entrée \$28/ main \$38 GF with GF bread

"I recall Margaret Fulton lecturing me in the 1980's on how important it was to hand chop beef for Steak Tartare" so we do and serve it (raw) with condiment and toasted French baguette

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries \$10.00 V GF

PURÉE DE POMMES DE TERRE, potato mash with lashings of cream and butter \$10 V GF

HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard \$10 V

CHOUX FLEUR A LA MAROCCAINE \$10 V GF
Steamed cauliflower topped with Ras el Hanout, toasted almond and pine nuts, fresh mint and parsley

SALADE VERTE Mixed leaf salad with French échalots dressing V GF \$10

LES PLATS DE RESISTANCE:

TARTE AUX CHAMPIGNONS \$30 V
Wild mushrooms tart with a rocket salad

CONFIT DE POULET \$37 GF DF
Roasted confit free-range chicken, ratatouille, braised cos lettuce, tarragon jus and lemon mayonnaise

SOURIS D'AGNEAU A LA MAROCCAINE \$38 DF GF
Moroccan braised Junee Gold lamb shank, Dukkah dusted sweet potato, mint, pomegranate and pistachio

CANARD EN CROÛTE \$38
Duck and Pinot Noir pie with melted brie under a puff pastry crust

FILLET DE SAUMON A LA TOMATE \$38 GF DF
Atlantic salmon fillet, tomato jam, kale chips, Jasmin rice

JOUE DE BOEUF BOURGUIGNONE \$37 GF
Braised beef cheeks, red wine sauce with a touch of dark chocolate and chilli, served with Vichy carrots and potato rosti

CHATEAUBRIAND BÉARNAISE POUR DEUX \$80 GF
Beef tenderloin for TWO to share, wrapped in prosciutto, with Béarnaise sauce, potato mash and green beans

STEAK AU POIVRE VERT \$38 GF
Beef fillet, flambéed in Cognac, with green pepper and cream sauce, served with gratin Dauphinois
(Our grass-fed beef is from Greenham organic farm in Tasmania)

Vegetarian V

Gluten free GF

LES DESSERTS \$18

- BELGIAN CHOCOLATE MOUSSE GF
- CREME CARAMEL GF
- CRÈME BRULEE GF
- LEMON MERINGUE TART
- BLOOD ORANGE SORBET WITH A SHOT OF VODKA GF
- ASSIETTE DE FROMAGE : Camembert, Fourme d'Amber, Chèvre and Comté