

## LES ENTRÉES

SOUFFLÉ AUX FROMAGES \$25 V GF

Twice cooked three cheese soufflé

SOUPE À L'OIGNON \$25

French onion soup with Port and egg yolk liaison and Gruyère crouton

NOIX DE SAINT-JACQUES DU BARRY \$28 GF

Roasted scallops with cauliflower sabayon, micro herbs and crispy leeks

DOME DE SAUMON FUMÉ \$28 GF

Smoked salmon, French goat cheese mousse, cucumber, avocado, chives and Tobiko

TARTE AUX CÈPES ET MORILLES \$25 V

Wild mushroom tartlet topped a poached egg and crispy Enoki

RISOTTO AU POTIRON \$25 VG GF

Winter risotto with roasted pumpkin, saffron, pine nuts and crispy sage

PARFAIT DE FOIE DE CANARD EN PETIT POT \$25 (GF if served with GF bread)

Duck liver parfait with French baguette Melba toast, cornichons and grape chutney

ESCARGOTS BOURGUIGNONS GF ½ dz \$18/ 1dz \$28

Traditional French snails in garlic, parsley and Brandy butter

STEAK TARTARE entrée \$30/ main \$40 (GF if served 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

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

Vegetarian V    Vegan VG    Gluten free GF

## LES PLATS DE RESISTANCE

GRATIN DE MACARONIS AUX FROMAGES ET TRUFFLES \$35 VG

Vegan Mac and Cheese, topped with black truffles slices

CARRÉ D'AGNEAU BARIGOULE \$40 GF

June Gold lamb rack (cooked pink), celeriac purée, braised artichoke, échalots and Roma tomatoes and reduced lamb jus

CANARD EN CROÛTE \$40

Duck and Pinot Noir pie with melted brie under a puff pastry crust

BOUILLABAISSSE DE MARSEILLE \$40 GF

Traditional fish stew with cod, mussels, pipis and prawn served with crouton and rouille

FILET DE SAUMON AU MISO \$40 GF

Baked Tasmanian salmon fillet marinated in miso, served with braised eggplant, wild rice and topped with yuzu mayonnaise and crispy wasabi peas

BOEUF BOURGUIGNON \$40 GF

Braised beef short rib, red wine sauce with a touch of dark chocolate and chilli, served with Dutch carrots and gratin Dauphinois

CHATEAUBRIAND BÉARNAISE POUR DEUX \$85 GF

Beef tenderloin for TWO to share, wrapped in prosciutto, with Béarnaise sauce, potato mash and green beans

CHOUROUTE GARNIE POUR DEUX \$80 GF

Braised sauerkraut topped with a whole pork knuckle, sliced Kransky, Frankfurt sausages and steamed potatoes served with Dijon mustard (to share for 2 people)

TOURNEDOS ROSSINI \$40

Beef fillet served on a brioche crouton, topped with foie gras mousse and Madeira and truffle jus

(Our grass-fed beef is from Greenham organic farm in Tasmania)

## LES DESSERTS \$20

- WHITE CHOCOLATE & RASPBERRY MOUSSE with chocolate ice cream GF
- BELGIAN CHOCOLATE, ORANGE AND GRAND MARNIER GÂTEAU VG
- CREME BRULÉE with French macaron GF
- APPLE TARTE TATIN with crème fraîche
- BLOOD ORANGE SORBET with a shot of Grey Goose vodka and Persian fairy floss GF
- ASSIETTE DE FROMAGES : Camembert, Fourme d'Amber, Chèvre and Comté