

## 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 croutons

NOIX DE SAINT-JACQUES AU POTIRON \$30 GF DF

Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

RILLETES D'ANGUILLES FUMÉES \$28 GF

Smoked eel pâté, apple and cucumber carpaccio, celery and horseradish mascarpone

TARTE AUX CHÈVRE, THYM ET TOMATES RÔTIES \$25 V

Roasted tomato, thyme and French goat cheese tart topped with rocket leaves

RISOTTO À LA BETTERAVE \$25 VG GF DF

Risotto with roasted beetroot, vegan feta, tahini, honey and crispy wasabi peas

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 \$20/ 1dz \$32 GF

Traditional French snails in garlic, parsley and Brandy butter

STEAK TARTARE entrée \$32/ main \$42 DF (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 with aioli \$13.00 V GF

PURÉE DE POMMES DE TERRE, potato mash with lashings of cream and butter \$13 V GF

HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard \$13 GF V

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

Vegetarian V    Vegan VG    Gluten free GF    DF dairy free

## LES PLATS DE RESISTANCE

TOURTE A LA RATATOUILLE \$38 VEGAN GF

Ratatouille, tofu and vegan cheese pie, green salad and balsamic reduction

TAGINE DE SOURIS D'AGNEAU \$40 GF DF

June Gold lamb shank tagine, date, pomegranate, pistachio, mint salad served with Dukkah dusted kumara wedges

CANARD EN CROÛTE \$42

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

VIVANEAU A L'INDOCHINE \$45 GF DF

Baked whole baby snapper, soy, ginger, chili, garlic, coriander, eschalots and sesame seeds

PAUPIETTE DE SAUMON FLORENTINE \$40 GF

Poached Atlantic salmon roulade stuffed with prawn mousse, served on wilted spinach with steamed potato and Riesling beurre blanc

JOUE DE BOEUF BRAISÉE \$42 GF

Braised beef cheeks, red wine sauce with a touch of dark chocolate and chilli, served with Vichy carrots and potato rosti

CASSEROLE DE LAPIN À LA BIÈRE BLONDE \$48

Wild rabbit casserole with 1664 Kronenbourg beer, onion, garlic, leek and celery mirepoix, With a touch of Dijon mustard and cream, served on top of fresh pappardelle

ONGLET A L'ÉCHALOTE \$45 GF

While the hanger steak might be a lesser-known cut of beef in Australia, the French have been enjoying onglet aka hanger steak, since the mid-1900s. We serve it with caramelised shallots cooked in red wine vinegar and butter and potato Boulangère

CHATEAUBRIAND SAUCE AU POIVRE POUR DEUX \$110 GF

Beef tenderloin for TWO to share, wrapped in prosciutto, with pepper sauce, potato mash and green beans (Our grass-fed beef is from Greenham organic farm in Tasmania)

## LES DESSERTS \$20

- BELGIAN CHOCOLATE MOUSSE, Claire's Grandma recipe served with macaron GF
- LEMON MERINGUE: meringue, curd, ginger & lemon espuma, candied lemon zest GF
- CREME BRULÉE with French macaron GF
- FRENCH FLAN PATISSIER with apricots marinated in Armagnac and miso glaze
- BLOOD ORANGE SORBET with a shot of Vodka and Persian fairy floss GF
- ASSIETTE DE FROMAGES : Brie, Fourme d'Amber, Chèvre and Comté