



HORS D'OEUVRES

Marinated olives <small>GF</small>	8
Rillettes de canard *	12
Chicken liver parfait *	12
Terrine de campagne *	14

ENTRÉES

Huîtres – Oysters shucked to order, compressed watermelon & cucumber dressing <small>GF</small>	Each 4.5
Charcuterie – Assortment of house-made terrine & pâté, cured meats *	36
Tartare de Boeuf - Traditional beef tartar made to order * E: 80gm M: 160gm	E: 23 M: 38
Coquille Saint Jacques – Pan seared scallops, sweetcorn purée, charred corn, squid ink	24
Soupe à l'oignon – Traditional French onion soup *	18
Tuna Niçoise – Cured Yellow Fin Tuna, olives, green beans, heirloom tomatoes, Salmon caviar, herb dressing <small>GF</small>	E: 24 M: 42
Escargots de Bourgogne à l'ail – Snails in garlic & herb butter <small>GF</small>	1/2 DOZ 19 1 DOZ 30
Tarte aux bettraves - Beetroot & red onion tart, candied walnuts, goat's cheese, thyme <small>V</small>	18

Menu Dégustation
5 Courses \$95 - 6 Courses \$120
Matching wine \$50 - \$60
Dégustation menu must be taken by entire table

PLATS DE RÉSISTANCE

Magret de Canard - Pan roasted duck breast, braised red cabbage, pickled rhubarb, duck jus <small>GF</small>	43
Market Fish - Ask your server for details	MP
Minute Steak - 230 gm Premium eye fillet, pommes frites, salad, red wine jus	46
Ballotine de Volaille - Roasted chicken ballotine, crispy skin, Spring greens, truffle & madeira sauce <small>GF</small>	39
T-Bone Steak - 500 gm O'Connor T-Bone grass fed, Béarnaise sauce, roast potato, green salad	65
Gnocchi au Comté - Gnocchi, cauliflower purée, roasted cauliflower, caper beurre noisette	36

SIDES

Pommes Frites <small>GF,V</small>	9
Salade Verte <small>GF,V</small>	9
Petits pois à la Française - Sautéed peas with bacon <small>GF</small>	9
Gratin de Pomme de Terre - Potato cooked in cream, garlic, French cheese <small>GF,V</small>	12
Legumes du Moment - Sautéed Spring vegetables <small>GF,V</small>	12

*can be made gluten free

