



## HORS D'OEUVRES

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

## ENTRÉES

<b>Huîtres</b> – Oysters shucked to order, compressed watermelon & cucumber dressing <small>GF</small>	Each	4.5
<b>Charcuterie</b> – Assortment of house-made terrine & pâté, cured meats *		36
<b>Tartare de Boeuf</b> - Traditional beef tartar made to order * E: 80gm M: 160gm	E:	23
	M:	38
<b>Petite Bouillabaisse</b> – Marinated snapper, traditional soup, fennel, orange, croutons, rouille <small>GF</small>	E:	24
	M:	42
<b>Soupe à l'oignon</b> – Traditional French onion soup *		18
<b>Salmon Niçoise</b> – Tasmanian salmon, olives, green beans, heirloom tomatoes, Salmon caviar, dressing	E:	22
	M:	38
<b>Escargots de Bourgogne à l'ail</b> – Snails in garlic & herb butter <small>GF</small>	1/2 DOZ	19
	1 DOZ	30
<b>Tomate Deux Façon</b> - Chilled heirloom tomato consommé, tomato, summer squash, chèvre salad <small>GF, VG</small>		19

**Menu Dégustation**  
**5 Courses \$95 - 6 Courses \$120**  
**Matching wine \$50 - \$60**

Degustation menu must be taken by entire table

## PLATS DE RÉSISTANCE

<b>Magret de Canard</b> - Pan roasted duck breast, braised beetroot, pickled golden beetroot, cherries <small>GF</small>	44
<b>Market Fish</b> - Ask your server for details	MP
<b>Minute Steak</b> - 230 gm Premium eye fillet, pommes frites, salad, red wine jus	46
<b>Agneau a la Provençale</b> - Roasted lamb rump, tomato fondue, potato & eggplant terrine, jus gras <small>GF</small>	42
<b>Coq au Vin Blanc</b> - Marinated chicken breast, white wine & baby onion velouté, crispy bacon <small>GF</small>	39
<b>Gnocchi au Comté</b> - Gnocchi, zucchini & basil purée, marinated tomatoes, zucchini flower <small>v</small>	36

## SIDES

Pommes Frites <small>GF, V</small>	9
Salade Verte <small>GF, V</small>	9
Compressed watermelon & beetroot salad, chèvre, verjus <small>GF, V</small>	12
Gratin de Pomme de Terre - Potato cooked in cream, garlic, French cheese <small>GF, V</small>	12
Broccolini aux Amande - Broccolini with toasted almonds and black sesame <small>GF, VG</small>	12

\*can be made gluten free

