

## HUÎTRES

**SELECTION OF TODAY'S SEASONAL OYSTERS 4.5**  
Shucked to order with lemon and shallot mignonette GF

## CHARCUTERIE

**CHICKEN AND DUCK LIVER PARFAIT 18**  
Cumberland jelly, pickles, toasted brioche \*

**GAME AND PISTACHIO TERRINE 19**  
Celeriac remoulade, pear chutney, toast \*

**FRENCH BRASSERIE CHARCUTERIE PLATE 28**  
Cured meats, terrine, parfait, house pickles

## ENTRÉES

**FRENCH ONION SOUP 18**  
Gruyere toast \*

**HARVEY BAY SCALLOPS 23**  
Cauliflower, vadouvan, hazelnuts, apple GF

**TWICED BAKED CHEESE SOUFFLE 22**  
Candied walnuts, celery, grapes v

**BURGUNDY SNAILS ½ Doz 20**  
Garlic herb butter GF

**LAMB BREAST SAINT MÉNÉHOULD 19**  
Crumbed lamb breast with sauce gribiche

**BEETROOT CURED SALMON 21**  
Smoked beetroot, orange, horseradish, dill

**CLASSIC STEAK TARTARE 23/38**  
Hand chopped eye fillet, capers, cornichons, chives,  
parsley, shallots, Dijon mustard  
Tabasco-organic egg yolk, pomme gaufrette GF

\*CAN BE MADE GLUTEN FREE

## PLATS DE RÉSISTANCE

### TOULOUSE-STYLE CASSOULET 44

Haricot beans, duck confit, pork belly, Toulouse sausage,  
sourdough parsley crust

### 300G GRASS FED SIRLOIN (VIC) 43

Roasted bone marrow, shallots, Bordelaise sauce

### PARISIAN GNOCCHI 32

Pumpkin puree, mushrooms, kale, chestnuts v

### BEEF CHEEK BOURGUIGNON 42

Shiraz braised beef cheek, lardons, anise carrots, Paris mash GF

### SNAPPER GRENOBLOISE 38

Snapper, capers, parsley, lemon, crotons, almonds \*

### BOUILLABAISSE 43

Marseilles famous fisherman's stew  
John Dory, Monkfish, cloudy bay clams, local mussels,  
fennel, saffron potatoes, rouille \*

### SHARING FOR 2 OR MORE 86

Pre order 24 hours' notice

### THE FAMOUS BAUMANN'S CHOUCROUTE GARNIE A FEAST OF PORK AND SAUERKRAUT

Strasbourg sauerkraut, frankfurter, smoked sausage, pork hock,  
pork belly, potatoes, condiments \*

## SIDES

Paris mash 11 GF.V

Pomme frites, rosemary salt 9

Glazed Vichy carrots, pickled thyme 11

Green beans, shallots 11

Mesclun Salad, mustard vinaigrette 9

