

the
french
brasserie 

MENU DÉGUSTATION

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

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 *

HERVEY 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

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

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 purée, 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, croutons, almonds *

BOUILLABAISSE 43

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

SIDES

Paris mash 11 GF.V

Pomme frites, rosemary salt 9

Green beans, shallots 11

Mesclun Salad, mustard vinaigrette 9

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