



FRENCH BRASSERIE

BIENVENUE À FRENCH BRASSERIE
WELCOME TO FRENCH BRASSERIE!

SOME CALL IT PASSION, WE CALL IT LOVE

Welcome to The French Brasserie, where we invite you to indulge and enjoy our hospitality and food. We combine Italian and French cuisine - two of the worlds most exquisite and passionate cultures. What's not to love right?

Executive Chef Maurice Esposito takes the best from both worlds, creating something new and unique. In partnership with Hadj Sadki, we explore the depths of traditional cuisine in a modern dining setting - bringing you an indulgent, unparalleled dining experience.

So please, sit back, relax and enjoy! If there's anything we can do, don't hesitate to ask our staff!!

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HORS D'OEUVRES

Marinated olives with rosemary and parmesan grissini.....12

Chicken liver parfait with pear compote and crostini.....19

Mushroom croquettes with truffle mayonnaise.....15

Zucchini flower filled with roasted pumpkin and served with tomato relish.....18

Charcuterie plate.....18

Please let your waiter know if you have any special dietary requirements

Gluten free pasta and bread available

PÂTES

Risotto with mushrooms and fresh sage.....23 / 33

Pappardelle with beef shin, tomato, and red wine ragout.....24 / 36

Spaghettoni with Moreton Bay bug meat, chili, garlic, and soft herbs.....25 / 38

Potato gnocchi with duck ragout, white wine and lemon thyme.....24 / 37

MENU

ENTRÉE

French onion soup with toasted bread and melted gruyere cheese.....16

Escargot - snails in garlic butter with fresh parsley.....18

Beetroot tart with caramelised onions, goat's cheese and a wild fig sauce.....20

Beef tartare with fine herb horseradish and artichoke chips.....23 / 38

Crispy calamari served with garlic mayonnaise and a salad of cucumber.....25

Quail wrapped in pancetta with a pear tartine, and a wilted radicchio salad with a vino cotto sauce.....26

Seared scallops served on a bed of crushed peas and mint, with shavings of black truffles.....27

PLAT DE RÉSISTANCE

Fish of the day.....MP

Mediterranean fish stew served with crusty bread and saffron mayonnaise.....43

Veal cutlet crumbed with parmesan and bread; served with polenta and king brown mushrooms.....42

Crispy skin duck breast with beetroot puree, wilted greens, and drizzled with truffle sauce.....44

Wagyu brisket served with savoy cabbage, carrot puree, and red wine sauce.....43



PRIME MEAT SELECTION

400g Rib Eye.....60 250g Sirloin.....42 250g Eye Fillet.....45
Served with a choice of mustards and sauces

PLATS D'ACCOMPAGNEMENT

Crispy onion rings.....10

Polenta chips.....10

Spinach sautéed in olive oil and fresh
lemon juice.....12

Mashed potato.....10

Fresh herb salad.....9

Iceberg lettuce with avocado and
parmesan cheese dressing.....12

Radicchio leaves served with grated
green apples.....10

Pomme frites.....10

DESSERT

Warm soft centered chocolate pudding served
with fresh vanilla bean ice cream.....18

Cannoli of ricotta, pistachio and fresh
strawberries.....16

Crème Caramel with poached peaches and
amaretti biscotti.....17

Selection of seasonal ice cream and sorbets.....16

Affogato with vanilla bean ice cream with a
choice of liqueur and almond biscotti.....12

Selection of 3 cheeses served with crackers,
dried raisins and walnuts.....35

Ask your waiter about our wine selection.

**The French Brasserie is the perfect place for your next
soirée. Ask about our functions and events options.**