

(Soups)

Soupe a l'oignon gratinee
French onion soup 17.00

(Cold Entrees)

Terrine de Campagne (GF)
House-made pork and Veal Terrine 17.00

Pate de foie de volaille (GFO)
Chicken liver pate 17.00

Truite d'ocean marine (GFO)
Freshly cured ocean trout in dill, pernod, lemon and olive oil 21.00

Plateau de charcuterie (GFO)
Variety of cured house made and cold meats 24.00

Assiette froide (GFO)
Combination of ocean trout, pate and terrine 22.00

Steak Tartare (GFO)
Had cut eye fillet with various condiments and dash of cognac 22.00

(Hot Entrees)

Sardines grillees (GF)
Bone Atlantic sardines with virgin olive oil 17.00

Tarte aux poireaux
Leek tart served with salad 16.00

Escargots a la forestiere (GF)
Forest mushroom cups topped with snails and herb garlic butter 19.00

Omelette aux truffes (GF)
Black truffle omelette 18.00

Queues de canard aux flageolets (GFO)
Confit duck shanks served with flageolets beans 17.00

Raviolis au chevre
Ravioli filled with goats cheese and creamy basil sauce 16.00

(Main Courses)

Poisson du jour (GFD)	
Wild Ocean Barramundi with scallops	39.00
Goujons de poisson au tartare	
Fresh fish in beer batter with tartare sauce	32.00
Steak tartare (GFD)	
Hand cut eye fillet with various condiments and dash of cognac	39.00
Filet Béarnaise (GF)	
Prime quality 250g Eye fillet served with béarnaise sauce	39.00
Entrecote de boeuf (GFD)	
Prime porterhouse, choose with mushroom, pepper or bordelaise	38.00
Steak Frites Salad (GF)	
Minute steak, frits and salad with mustard or garlic butter	35.00
Boeuf Bourguignon	
Slow cooked beef in Pinot Noir, served with truffle mash	37.00
Agneau du jour	
Confit of Lamb shoulder, legumes, truffle mash	38.00
Poulet du jour	
Chicken roulade with Roquefort , truffle mash	37.00
Canard a la Montmorency	
Confit leg , roasted breast in a port, red current and wild baby figs	39.00
Cotelette de Porc (GFD)	
Marinated pork cutlet, red cabbage and pink peppercorn jus	37.00

(Salads and accompaniments)

Salade de Roquefort	
Butter lettuce, Roquefort cheese with walnut oil , champagne vinegar dressing	16.00
Salade verte Fresh lettuce with a red wine mustard vinaigrette	7.00 / 10.00
Frites	8.00 / 11.00
Vegetables	
Chef's selection	9.00 / 12.00

(Deserts)

Tarte aux pommes

Hot thin pastry apple tart served with ice cream (allow 20 minutes). \$17

Oeufs a la neige

Meringues served with Crème Anglaise \$15

Tarte au citron

Caramelised lemon tart \$17

Pear Tarte Tatin

Upside down Pear Tart \$17

Crème brûlée

Caramelised cognac and vanilla cream \$17

Pudding aux figues

Fig pudding served with rum & raisin ice-cream, topped with butterscotch sauce
\$17

Fromages \$22

A fine selection of imported cheeses

**Coffee/Tea take
away** \$4