

LE MENU

LES ENTRÉES

BAGUETTE AND SALTED BUTTER 10

LES HUÎTRES 6.50^{EA}
Freshly Shucked Sydney Rock Oysters with Mignonette Sauce

SOUPE À L'OIGNON 22
Classic French Onion Soup with a Gruyère Cheese Croutons

SALADE DE CHÈVRE (GF) 24
Goat Cheese Salad with Pears, Walnuts
and Seeded Mustard Dressing

TARTE FLAMBÉE 24
A Speciality from Alsace, thin baked Bread Dough covered
with Crème Fraîche, Onions, Speck and Gruyère Cheese

ESCARGOTS DE BOURGOGNE 25
Half-a-dozen Burgundy Snails baked in Garlic and Parsley
Butter, served with Baguette (GF Bread on request)

TERRINE DE CAMPAGNE MAISON 28
Homemade Country Style Terrine,
Dijon Mustard and Baguette

MOULES MARINIÈRE 25 / 46 w FRITES
Steamed Black Mussels with White Wine, Thyme, Garlic, Butter
and Parsley Served with Baguette (GF Bread on request)

ASSIETTE DE CHARCUTERIE 28 / 45
Homemade Country Style Terrine, Bresaola, Coppa, Paris Ham and
Saucisson with Condiments and Bread (GF Bread on request)

TARTARE DE BOEUF 28 / 50 w FRITES
Hand Cut Raw Grass-fed Beef with Spicy Mayonnaise and Condiments,
served with Croutons (GF Bread on request) and Salad

“LE COLONEL” 10
Palate Cleanser with Lemon & Lime Sorbet served with Vodka

PLATS DE RÉSISTANCE

BOEUF BOURGUIGNON (GF) 45
Beef Burgundy, Slow cooked in Red Wine with Carrots,
Mushrooms and Thyme, Served with Paris Mash

RÉGINETTE AU LAPIN 45
Braised Rabbit Reginette Pasta, Pancetta, Preserved Lemon,
Parsley and Porcini Mushrooms

SAUCISSES FAÇON MONTBÉLIARD AUX LENTILLES 45
Free Range Smoked Pork Sausages, Du Puy Lentils,
Paris Mash and Bordelaise Sauce

CONFIT DE CANARD 45
Confit of Duck Legs Served with Paris Mash, Roasted
Trust Tomatoes and Red Wine Shallot Sauce

RACLETTE (GF) 45 / EXTRA CHEESE 6
Hot Melted Raclette Cheese Served with Potatoes,
Paris Ham, Coppa, Bresaola, Salami and Pickles

ROGNONS DE VEAU À LA MOUTARDE 45
Sautéed Veal Kidneys, White Wine Sauce, Seeded Mustard,
Mushrooms and Homemade Spätzle Pasta.
(Subject to market availability)

RISOTTO AUX CHAMPIGNONS SAUVAGES (V/GF) 40 / 45 w CHICKEN
Wild Mushroom and Herb Risotto with Parmesan Cheese

GNOCCHIS MAISON AU SAUMON 45
Fresh Atlantic Salmon, Creamy Normande Sauce,
Spinach, Lemon and Parsley

SOURIS D'AGNEAU À LA PROVENÇALE 50
Slow Cooked Lamb Shank, Mediterranean Vegetable
Ratatouille and Rosemary Jus

FRUITS DE MER ET BISQUE DE HOMARD 55
Fresh Barramundi, Scallop's, Mussel's and Prawn's with
Lobster Bisque, Fennel, Sweet Tomatoes and Saffron Pearls

STEAK FRITES 65
Australian Shorthorn Beef Tenderloin, Café de Paris Butter and French Fries
(Cooked Medium-Rare)

LES GARNITURES

Paris Mash, Green Beans with Garlic and Parsley Butter,
French Fries, Homemade Spätzle, Fresh Buttered Tagliatelle,
Crisp Garden Salad (all 12)



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please advise the team if you have any allergies or special diet.

A minimum spend of \$70 p.p. on food is required.

DESSERT

SWEET

CLASSIC CRÈME BRÛLÉE (GF) 19

MOUSSE AU CHOCOLAT 20

Valrhona Dark Chocolate Mousse and French Vanilla Crème Anglaise

TARTE TATIN AUX POMMES 22

Caramelized Apple Tarte Tatin with Macadamia Ice Cream

FRAISE MELBA 22

Fresh Strawberries, Vanilla Ice Cream, French Banyuls, Chantilly and Caramelized Almonds

CRÊPES SUZETTE 25

with Vanilla Ice Cream and Flambéed w Grand-Marnier Orange Liqueur

ICE CREAM AND SORBETS 7 / SCOOP

Vanilla, Macadamia Ice Cream and Lemon Sorbet

“LE COLONEL” 10

Palate Cleanser with Lemon & Lime Sorbet served with Vodka

DESSERT WINES

Coteaux Du Layon “Carte D’Or”, Domaine Baumard, (FR) GL 16

Muscat de Beauges de Venise, Domaine de la Pigeade, Rhone Valley (375ml), (FR) GL 16

Banyuls, Cuvée Du Dr Parcé, Roussillon (5 y/o), (FR) GL 16

LIQUEURS (ALLI5)

Grand Marnier
Cointreau
Bénédictine
Frangelico
Kahlua
Baileys

DIGESTIFS (ALLI7)

Calvados Dupont
Delord VSOP Armagnac
Frapin VS Cognac
Poire Williams Brana
Marc Chateauf-neuf-du-Pape
Chartreuse Verte

CHEESE

Imported French Cheeses served with Muscatel clusters & Baguette (GF Bread on request)

CHOICE OF ONE CHEESE 18 | DEGUSTATION PLATTER 44

BÛCHE JACQUIN DE MONTRESOR

Goat cheese from the Loire Valley region, it's flavour is rich and creamy with an increased nuttiness. As the cheese ripens the rind develops a mottled blue mould growth, and the dry creamy centre softens to a smooth and very fine textured.

GRAND CONQUÉRANT CAMEMBERT

From the Normandy Region. It's strong aromatic hints of wet straw, brassica and apples are a reminder of why this authentic cheese has become a proud symbol of French cheese-making skills.

ROQUEFORT PAPILLON

From the Midi Pyrénées region where all the worlds Roquefort are aged. Roquefort's natural rind is shiny, with the interior richly marbled with bluey-green mould. The flavour is delicate and sweet with a rich-buttery, slightly spicy finish.

COMTÉ (24 MONTHS MATURATION)

Comté is the king of French cheeses. During a 24-month maturation, the 35kg wheels of cheese develop an amazing depth of flavour – the underlying sweet note is accompanied by a rich flavour of roasted nuts and subtle creamy, yeasty finish.

