

(Soups)

Soupe a l'oignon gratinee	
French onion soup	17.00
Soupe de Moule et Poieaux	
Leek and mussel 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

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 (mild or spicy)	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	
Raviolli filled with goats cheese and creamy basil sauce	16.00

(Main Courses)

Poisson du jour (GFD)	
Wild Ocean Barramundi with scallops	40.00
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	40.00
Filet Béarnaise (GF)	
Prime quality 250g Eye fillet served with béarnaise sauce	42.00
Entrecote de boeuf (GFD)	
Prime porterhouse, choose from mushroom, pepper or bordelaise	40.00
Steak Frites Salad (GF)	
Minute steak, frits and salad with mustard or garlic butter	36.00
Boeuf Bourguignon	
Slow cooked beef in Pinot Noir, served with truffle mash	39.00
Navarin of Lamb	
Slow cooked lamb shoulder, spring vegetables, truffle mash	39.00
Coq au Vin	
Boneless Chicken cooked in red wine, pomme dauphines	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	17.00
Salade de Tomates -tomato salad.	14.00
Salade de Betterave -roasted beetroot,goats cheese, raspberry dressing	14.00
Salade verte Fresh lettuce with a red wine mustard vinaigrette	7.00 /10.00
Frites	8.00 /12.00
Vegetables	
Chef's selection	10.00 /14.00

(**Deserts**)

Tarte aux pommes

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

Tarte Tatin a la Poire

Upside down Pear tart served with vanilla anglaise and ice cream. \$17

Oeufs a la neige

Meringues served with Crème Anglaise \$17

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