

Entrée

Pain & Olives \$14

Warmed house bread with butter & olive oil

Soupe à l'ognion \$14

French onion soup with melting beef cheek & a ciabatta croute

Salade de betteraves \$17

Baby beetroot salad. toasted almonds orange segments watercress, bocconcini & pomegranate dressing

Escargot \$15

Snails in garlic butter with roasted speck

Foie gras \$30

Seared duck liver on cabernet sauvignon lentils du Puy with truffle thyme

Coquilles Saint Jacques \$20 | \$38

Seared scallops with waldorf salad, chips & saffron lemon vinaigrette

La salade Les Amis \$18 | \$33

Les Amis salad – Haloumi & speck with orange segment, beetroot & mixed salad & french dressing

Plats Principaux

Wagyu de boeuf \$40

Pan roasted Wagyu rib eye with garlic & thyme confit potatoes, watercress & oyster mushroom salad with red wine jus

Epaule d'agneau braisée \$35

Braised lamb shoulder with crushed pesto, golden roasted potatoes & tomato jus

Ventre de porc \$35

Crispy pork belly with house made boudin noir, crushed new season potatoes, red cabbage and apple cider jus

Cuisse de poulet \$33

Chicken thigh wrapped in prosciutto on pumpkin mash, braised cabbage & bacon with sweet corn cream

Magret de canard roti \$34

Roasted duck breast with parsnip puree, buttered baby carrots & leeks with wild berry jus

Gnocchi de pommes de terre \$18 | \$32

Golden potato gnocchi with cavalo nero, oyster mushrooms in a delicate mushroom cream with melting havarti cheese

Poisson du jour \$31

Fish of the day

Desserts

Crème brûlée \$14

Classic crème brûlée with raspberry compote

Yoghurt pannacotta à la fraise \$14

Poached strawberries with yoghurt pannacotta, strawberry syrup & balsamic shards

Chocolat fondant \$15

Chocolate fondant with melting banana centre, caramel cream & brûléed bananas

Pêches caramélisées \$15

Caramelised peach cheek with peach parfait, sweet wine & peach puree

Fromages

Please allow 15 minutes

served with fruit bread lavoche biscuits & fruit chutney

1 cheese \$7.50

2 cheese \$12.90

3 cheese \$18.00

Garnitures

Rocket & walnut salad with blue cheese & French dressing \$8

Garlic mashed potato \$7

Chips with aioli \$7

Sautéed green beans \$7

Truffled cream cabbage \$7

Mixed leaf salad \$6