

## *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