

Entrée

Pain & olives \$14

Warmed bread with olives and butter for two

Soupe à l'ognion \$13

French onion soup serve with toasted cheddar crouton

Escargot \$15

Snails with bacon and pistou butter served with a toasted baguette

Parfait de foie de poulet \$15

Chicken liver parfait served with endive salad, crushed pistachio praline and rustic bread

Saint Jacques poêlées \$18

Seared scallops with cauliflower puree, walnuts and rocket leaves

Soufflé de fromage de chèvre cuit deux fois \$15

Twice baked goat cheese soufflé with watercress salad and poire William chutney

Foie gras de canard \$28

Pan fried foie gras with sautéed spinach and red wine jus

Plats Principaux

Moules marinière \$28

Mussels in a creamy white wine sauce served with toasted bread and pomme frites

Coq au vin \$30

Oven roasted chicken breast served with paris mash potato, baby veg and finished with specks and red wine sauce

Canard à l'Orange \$32

Roast duck breast in orange sauce with vishy carrots and boulangère potatoes

Bouillabaisse \$33

Oven roasted barramundi with prawns and mussels in a rich tomato and fish broth finished with Aioli

Navarin d'agneau \$35

Roast rack of lamb with fresh greens, fondant potato and finished with a tomato and cream 'navarin' style sauce

Fillet de boeuf \$35

with foie gras \$45

Tenderloin of beef, hand thick cut frites, house salad and pepper jus

Poisson du jour \$TBA

Fish of the day

Garnitures

all \$7

Pommes frites – hand cut chips

Mixed mushrooms served with garlic butter

Pommes Boulangère

Mixed veg in herb butter

Pommes parisiennes

Green salad