

Fixed Price menu:

2 Courses: A tapas, a main \$49 (only available for lunch on weekdays)

3 Courses: A tapas or an entrée, a main or a grilled meat, a dessert \$69

4 Courses: A tapas or an entrée, a main or a grilled meat, a cheese and a dessert \$75

Breads/Boards	House made whole meal bread, Sea salt churned butter v.	\$7
	House made garlic bread (3 Slices) v.	\$9
	French dipping plate, House made whole meal bread, French baguette, marinated olives, dukkah, Cooladera farm extra virgin olive oil, balsamic reduction, French Celtic sea salt churned butter v.	\$24
	Charcuterie board, Duck parfait, fig jam, pork rillettes, mustard, gherkins, grilled chorizo served with lemon, served with whole meal bread	\$40
	Seafood board, 6 Australian natural oysters, garlic prawns, garlic and parsley sautéed squid, served with whole meal bread	\$46

Tapas	In house marinated olives v. ve. g.	\$8
	Rillettes traditionnelle d'Anjou, House made traditional shredded pork pate g., house made bread	\$15
	Chorizo roasted smoked local chorizo served with grilled lemons g.	\$15
	Supions, grilled parsley and garlic sautéed baby squid, grilled lemon g	\$15
	Arancini, Leek and gruyere arancinis served with aioli v.	\$15
Escargots a l ail, Burgundy snails cooked in their shell with garlic butter g., and house made bread	\$15	

Entrees	Soupe du jour, Soup of the day g., whole meal bread v. ve.	\$14
	Brandade, Salt cured fish croquette (French fish cake) served with capsicum piperade	\$15
	Parfait de canard, Duck liver parfait served with house made fig jam g., toasted brioche bread	\$18
	Crispy duck, Shredded crispy duck confit tossed in hoi sin sauce served on a pearl couscous tabbouleh and coriander salad	\$19
	Gambas a l'ail, Garlic tiger prawns in our secret garlic seasoning g. and house made bread	\$22
Freshly shucked Australian oysters, lemon, shallots and red wine vinegar g.	6 for \$20	
Le tartare, Traditional French tartare, local beef eye filet diced to order and served raw cooked with lemon juice, shallots, gherkins, capers, parsley, Worcestershire sauce, egg yolk, tabasco & mustard, g.	\$22	

Allergens and special diets...

Always advise your waiter of your food allergies and special diet requirement. Dishes marked with v. (vegetarian), ve. (vegan), and g.(gluten free) would be prepared to your requirement. It may need some adjustment to make it suitable to your needs. We work with nuts and flour in our kitchen.

ENTERTAINMENT CARD NOT VALID FOR ANY SET MENU (A la carte only)

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	Risotto du jour , Risotto of the day g. v. (ve. upon request)	\$33
	Gnocchi , House made seared gnocchi, served with ratatouille, spinach and your choice of blue cheese sauce, basil pesto or morels mushroom sauce (+\$5)	\$34
Mains	Add to your risotto or gnocchi: Tiger prawns or local chorizo or chicken	\$6
	Garlic and parsley sautéed prawn & squid	\$6
	Skin grilled barramundi	\$8
	Le porc , Slow braised pork belly and its crackling topped with honeycomb & chili, served with carrot puree, raw pickled red cabbage and Port jus g.	\$37
	Le confit de canard , Confit Cherry valley duck leg served with smoked corn polenta, thyme and mushroom duxelle, honey gastrique g.	\$38
	Poisson du jour , Fish of the day g.	MP

	Cooked to your liking, served with Beef dripping fried potatoes & jus	
Grill	Grass Fed local sirloin	\$37
	Grass Fed local eye fillet	\$49
	Grass fed baby beef rib Eye	\$49
	Extra Sauces: béarnaise (+ \$3), black pepper & brandy (+ \$3), blue cheese sauce (+ \$3), morels mushroom sauce (+ \$5) g	

Sides	Rocket, parmesan and red onion salad	\$10
	Garden salad	\$10
	Mash potato	\$10
	Garlic mash potato	\$11
	Garlic and butter sautéed French beans	\$10
	Garlic and butter sautéed spinach	\$10
	Fried potato cooked in beef dripping and aioli	\$11
	Ratatouille	\$12

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Choose of Grilled hake or Chicken served with chips, or linguine pasta in nap sauce

Comes with a glass of juice or a soft drink

And for dessert a Vanilla ice cream with chocolate or raspberry sauce

All served with apple, walnut, fig jam and crostini

Choose from: 1 cheese (50g) **\$16** taste of 4 cheeses **\$36**

Bleu D'Auvergne AOC: Produced in the "Massif Central", France. The area is characterized by volcanic and granitic soil, which is rich in oligo-element and cave aged till matured. Made from cow milk.

Gruyere AOC: it gets its flavour from the green pasture of the Alps in northern Switzerland, leaving a sweet but salty taste and notes of a hazelnut comes together in a smooth dense paste. Made from cow milk.

Gidgegannup Goat's Curd: Creamy local goat's curd marinated with local honey and estate grown thyme.

Brie AOC: Made in Normandy, France, brie is one of the oldest French cheese and a favourite of Charlemagne; it is surface ripened and has a creamy flavour and runny texture. Made from cow milk.

Crème Brulée, Traditional vanilla bean crème brulée **v.g.** **\$14**

Poire, Red wine and spice poached pear, nuts crumble, lemon sorbet, raspberry coulis **v.g.ve.** **\$14**

Tarte au citron, Tanguy Lemon tart, raspberry espuma, Italian meringues **v.** **\$16**

Le chocolat, Oricao chocolate fondant, crushed hazelnut, vanilla ice cream & Rum caramel sauce **v.** **\$17**

Colonel, Traditional iced dessert, lemon sorbet & its marmalade topped with Grey goose vodka **v.ve.g.** **\$17**

Crepes Suzette, In butter caramel & orange sauce, flambéed with Grand Marnier, vanilla ice cream **v.** **\$19**

Tarte fine, Thin apple tart on puff pastry, served with vanilla ice cream, flambéed with Calvados (French apple brandy), cooked to order please allow 20min **v.** **\$19**

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