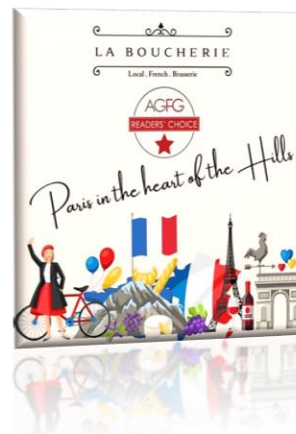




3 Course French Experience \$112 pp (bread & a glass of FRENCH wine)



Les Entrées

French Onion Soup (V Opt)

Decadently rich. Topped with deliciously cheesy parmesan baguette

Escargots (Snails) au pastis (GF opt)

Sautéed with garlic, butter, mushroom parsley and pastis

Steak Tartare (GF Opt)

Premium hand cut eye fillet, traditional condiments, cured egg yolk

Roasted bone marrow (2) (GF Opt)

Succulent wood fire bone marrow topped Steak Tartare or Escargot

Friture de Calamar (Calamari) (GF Opt)

Flash Fried calamari served with garlic aioli

Pate de Campagne

Chicken liver, pork, and brandy parfait served with cornichon, seeded mustard

Duck Croquettes

Handmade, served with Cranberry chutney

Les Mains

Poisson (Fish) Frites & Salad (GF Opt)

Delicate roasted barramundi with fries & Salad

Moules Frites (Mussels)

Decadent garlic butter, parsley and white wine sauce. Served with fries & bread

Duck a L'Orange (GF)

Ultra-premium duck breast served with Oranges and puree carrots

Chicken Supreme (GF)

Seasoned and char-grilled breast chicken, Served with grilled asparagus, sweet potato puree and bacon jam

300g Lamb (GF)

Smokey eggplant puree, grilled capsicum And Herb salad

Mushroom Risotto (GF) (V Opt)

Our chef's own bespoke recipe. Served with roasted mushroom. Absolutely stunning!

Spinach and mushroom Pithivier with camembert cheese (V Opt)

Sautéed spinach, onions, mushrooms, and herbs in flaky puff pastry

The Steaks (GF)

All steaks served with silky velvet mash and your choice of sauce.

S a u c e s (GF)

Mushroom, peppercorn, red wine jus, BBQ, Blue cheese sauce \$3

350g Rib Eye

Black Angus MB 2+. Full flavoured and deliciously textured.

250g Eye Fillet

Black Angus MB 2+. Buttery, delicate and tender.

350 Striploin

Black Angus. MB 2+. Thick and juicy New York style cut.

Menu and prices subject to change without any notice

Le Dessert

Dark Chocolate Ganache (GF)

The ultimate indulgence. Think billionaires 'chocolate mousse, only better. Served with cherry compote, house made coconut macaroons and mint ice cream

Pear Frangipane Tarte

*Gorgeously French. Delicious almond cream topped with delicate poached pears and toasted almonds.
Served with caramel macadamia ice cream*

Homemade Pavlova (GF)

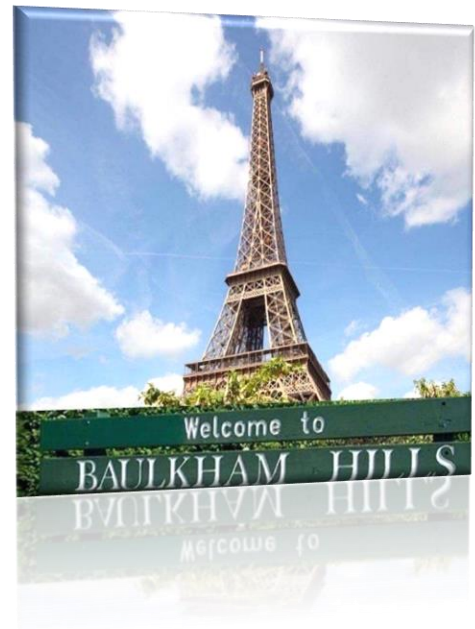
The perfect summer treat! Delicate handmade meringue and rich whipped cream generously topped with summer fruits

Basque Cheesecake (GF)

Our house classic! Rich but feather-light with the signature Basque toasted top. Served with vanilla cream and blueberry jam.

Vanilla Crème Brulé (GF)

*Creamy Vanilla bean and deliciously torched toffee.
Served with housemade almond biscotti!*



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