

# LA CARTE DE L'HIVER

## Du Pain

A complimentary slice of bread will be served once your order has been taken.

Any additional serving has a \$2 charge

## L'Apéritif

### Des Olives

Warm marinated olives **\$8**

### Des Huitres

Freshly shucked Coffin Bay (SA) Pacific oysters served with mignonette dressing **1/2 dz \$22**  
**1 dz \$42**

2019 D'Arenberg - Viognier Marsanne - McLaren Vale - SA **\$10**

### La Planche à Partager

A board to share with Jamon Iberico, Salchichon, House-made pork & Cognac terrine, pickles, croutons **2 or more 1 for \$14**

2019 Domaine de la Rouillère - Rosé - St Tropez - France **\$12**

## Les Entrées

### Une Soupe Populaire

French onion soup **\$18**

2019 Domaine de L'aigle - Chardonnay Languedoc - France **\$12**

### Le Carré de Coquilles

Seared scallops (Hervey Bay QLD), butternut squash, sweetened shallot, pomegranate beurre rouge (GF) **\$22**

2020 Monowai - Pinot Gris - Hawkes Bay - NZ **\$11**

### L'Assiette Gourmande

Green asparagus, mushrooms, bone marrow (Rangers valley NSW), beurre blanc (GF) **\$20**

2016 Baron Philippe de Rothschild - Semillon Sauvignon Bordeaux - France **\$11**

### L'Écume de Mer

Prawn meat (Gold coast QLD), lobster head bisque espuma, chive, shallot **\$20**

2019 Makaraka Reserve - Sav Blanc Marlborough - NZ **\$10**

### Un Gratin de Graminées

Cauliflower & Brussels sprout gratin, pine nuts crumb (V) **\$19**

2019 Pirramimma Watervale - Riesling - McLaren Vale - SA **\$13**

## Les Plats

### Le Plat du Jour

Presented on the day

### La Pêche du Jour

Market fish pan-fried fillet, poached clams (Port Lincoln SA), fennel & lemongrass potato mash, bok choy, saffron sauce supreme (GF) **\$32**

2020 Two Rivers - Verdelho - Hunter Valley - NSW **\$9**

### Le Castelnaudary Maison

House-made Duck leg confit (Hawkesbury NSW), pork shoulder, Toulouse chipolata, cassoulet beans (GF, DF) **\$34**

2017 Domaine de L'aigle - Pinot Noir - Languedoc - France **\$12**

### Une Tarte Hivernale

Lamb shank (Mudgee NSW) & porcini pie, sweet potato, haricot vert, sauce Perigueux **\$32**

2019 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW **\$10**

### Du Filet à la Albert

Beef tenderloin (Rangers valley NSW), parsnip & tarragon puree, young endive, sauce Albert (GF) **\$38**

2015 Jack Estate - Shiraz - Coonawarra - SA **\$10**

### Le Bourguignon Végétal

Forest mushroom Bourguignon, celeriac mash (GF, DF, V) **\$29**

2019 Skimstone - Merlot - Mudgee - NSW **\$10**

## Les Accompagnements

### Salade mixte

Garden salad

### Frites

Beer battered potato chips

### Légumes verts

Steamed greens

### Patates douces

Sweet potato chips

### Petits pois & lardons

Bacon & peas

### Purée maison

Paris mash

Licensed (BYO Wine only - corkage \$5 per person)  
We accept Amex, Visa & MasterCard (+1.5% for all CREDIT cards)  
10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

## Les Fromages

### L'assiette de Fromage (\$8 per cheese)

2 Cheeses minimum from the selection below

#### Emmental

Cow milk (France)

#### Roquefort

Sheep milk (France)

#### Washed Rind

Cow milk (Woombye QLD)

#### White Savourine

Goat milk (Yarra Valley VIC)

## Les Desserts

### Le Soufflé au Citron

Lemon soufflé, kaffir lime sorbet (GF) **\$16**

### Vraiment Trop Chou

Choux pastry, hazelnut praline cream, salted caramel sauce add a scoop of Vanilla Bean Ice cream **\$14**  
**\$2**

### Comme à la Maison

Dark chocolate & almond rice pudding, caramelised baby pear, almond nougatine (GF, DF) **\$14**

### La Délicieuse

Organic Madagascan vanilla crème brûlée, pistachio ice cream (GF) **\$14**

### Un Classique

Vanilla bean ice cream & espresso (GF) **\$10**  
**\$5**  
With Frangelico / Amaretto / Kalua / Baileys liquor

2016 Mouton Reserve Sauternes - Bordeaux - France **\$12**

Sauternes represents the sweeter side of Bordeaux and is made from the region's rare white grapes.

Built on the thin-skins of Sémillon with a bit of bright acidity, generously donated by Sauvignon Blanc, Sauternes make exceptional dessert wines

2018 Banyuls Rimage - Roussillon - France **\$12**

Banyuls wines come from the south-eastern corner of Roussillon, southern France, in the lower reaches of the Pyrenees, just a few miles from the Spanish border. As a Grenache-based sweet red wine, Banyuls is comparable in style to Maury, making it an exceptional dessert wine to associate with chocolate.