

LA CARTE DU PRINTEMPS

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 \$8

Warm marinated olives

Des Huitres 1/2 dz \$22
1 dz \$42

Freshly shucked Coffin Bay (SA) Pacific oysters served with mignonette dressing

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

La Planche à Partager 2 or more
1 for \$14

A board to share with Jamon Iberico, Salchichon, house made ham & parsley terrine, pickles, croutons

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

Les Entrées

Comme à Paris \$18

Handmade choux pastry gnocchi, mushrooms, Mornay sauce (V)

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

L'Assiette Gourmande \$21

Bone marrow (Rangers valley NSW), green asparagus, mushrooms, beurre blanc sauce (GF)

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

Des Saint-Jacques à la Grenobloise \$22

Seared scallops (Hervey Bay QLD), roasted cauliflower, lemon, capers, croutons

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

L'Écume de Mer \$21

Prawn meat (Gold coast QLD), lobster head bisque espuma, chive, shallot

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

Une Tatin salée \$18

Pearl onion tart Tatin, blue cheese emulsion, thyme oil (V)

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

Les Plats

Le Plat du Jour

Presented on the day

La Pêche du Jour \$32

Market fish pan-fried fillet (Sourced by Nicholas Seafood), sweet spices slow-cooked carrots, preserved lemon, sorrel & Chardonnay beurre blanc sauce (GF)

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

Le Confit Maison \$34

House-made duck leg confit (Hawkesbury NSW), braised lentils & celery, orange Cointreau sauce (GF, DF)

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

Une Roulade Printanière \$34

Lamb loin roulade (Mudgee NSW), prune & walnut filling flageolets & herbs ragout, Pistou sauce (GF)

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

Du Filet à la Albert \$38

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

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

Le Steak Végétal \$29

Grilled Portobello (White Prince, Vineyard NSW) tarragon butter, leek & gruyere puree, almonds, Cognac peppercorn sauce (V)

2019 Skimstone - Merlot - Mudgee - NSW \$10

Les Accompagnements \$9

Salade mixte

Garden salad

Frites

Beer battered potato chips

Légumes verts

Steamed greens

Patates douces

Sweet potato chips

Petits pois & lardons

Bacon & peas

Pommes sautées

Duck fat potatoes

Fully licensed | BYO is not permitted on Friday & Saturday dinner.

Any other time, BYO Wine is allowed - 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 à la Rhubarbe \$16

Rhubarb soufflé, champagne sorbet (GF, DF)

Un Éclair dans la Nuit \$14

Pistachio & strawberry éclair

add a scoop of Vanilla Bean Ice cream \$2

Comme à la Maison \$16

Belgian dark chocolate Callebaut mousse, cinnamon ice cream, sablé cookie

La Délicieuse \$12

Grand Marnier creme caramel, vanilla & almond tuile

Un Classique \$10

Vanilla bean ice cream & espresso (GF) \$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.