

LA CARTE DE L'ÉTÉ

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
Freshly shucked Marion Bay (TAS) Pacific oysters served with mignonette dressing
1 dz \$42

2020 D'Arenberg - Viognier Marsanne - McLaren Vale - SA \$10

La Planche à Partager 2 or more
A board to share with Jamon Iberico, Salchichon, house made pork terrine, pickles, croutons
1 for \$14

2017 Maison M.Chapoutier - Grenache Blanc - Côte du Rhône - France \$10

Les Entrées

Comme à Paris \$21
Hand cut steak tartar, black sesame & mustard seed lavosh, cured egg yolk emulsion (DF)

2019 Skimstone - Merlot - Mudgee- NSW \$10

La Tartine Gourmande \$24
Lobster & scallop medallions, aged sherry buttered brioche, Champagne & salmon caviar sabayon, chervil

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

La Dolce Vita \$22
Burrata mozzarella, green tomato relish, tomato & parmesan nage, basil flower (V, GF)

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

Notre Terrine de Mer \$21
Prawn meat (Gold coast QLD) & leek terrine, dill & saffron coulis (GF)

2019 Manawa - Sauvignon Blanc - Marlborough - NZ \$10

Une Tatin salée \$18
Baby beetroot & blackberry tarte tatin, eggplant & walnut puree, balsamic syrup (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), fennel & gailan ragout, caramelised butter bean puree, vermouth beurre blanc (GF)

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

Notre Confit Maison \$34
House-made duck leg confit (Hawkesbury NSW), Cognac braised red cabbage & wine leaves, peach jus (GF, DF)
2018 Domaine de L'aigle - Pinot Noir - Languedoc - France \$12

Un Suprême Estival \$34
Armagnac sous vide organic chicken breast supreme (Peats Ridge NSW), summer sweet corn & lardons, buccaneer sauce (GF)
2018 Maison M.Chapoutier - Grenache - Côte du Rhône - France \$10

Du Filet au Poivre \$38
Beef tenderloin (Rangers valley NSW), horseradish & potato puree, truffled wood mushrooms, sauce poivre (GF)
2015 Jack Estate - Shiraz - Coonawarra - SA \$10

Le Pithiviers \$29
Mushroom & leek Pithivier, tarragon veloute, salad (V)
2019 Pirramimma Watervale - Riesling - McLaren Vale - SA \$13

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

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

Un Soufflé chez Hemingway \$16
Key lime soufflé, toasted coconut ice cream (GF)

La Toupie sucrée \$14
Almond nougat parfait, custard sauce (GF)

Comme à Noël \$16
Belgian dark chocolate & date pudding, gingerbread cookie, plum ice cream

Sur la Plage ensoleillée \$14
Watermelon, mint & vodka granita, lychee sorbet, vanilla meringue snow (GF, DF)

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

2016 Chateau Roumieu Sauternes - Bordeaux - France \$14
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 Maurry, making it an exceptional dessert wine to associate with chocolate.