

LA CARTE DE L'AUTOMNE

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	\$9
Warm marinated olives	
Des Huitres	1/2 dz \$24 1 dz \$46
Freshly shucked Marion Bay (TAS) Pacific oysters served with mignonette dressing	
<i>Sparkling - Varichon & Clerc - Blanc de blanc - France</i>	\$11
La Planche à Partager	2 or more 1 for \$14
A board to share with Jamon Iberico, Salchichon, house made pork terrine, pickles, croutons	
<i>2020 Grain de Soleil - Rosé - Coteaux d'Aix - France</i>	\$13

Les Entrées

Un tartare Iodé	\$24
Crab & scallop tartare, Cointreau espuma, dehydrated orange supreme (GF)	
<i>2020 Quartier - Pinot Gris - Mornington Peninsula - VIC</i>	\$13
Le presque Normand	\$23
Twice baked Camembert soufflé, thyme & Parmesan cream (V)	
<i>2016 Baron de Rothschild - Sauv blanc - Bordeaux - France</i>	\$11
Une Baignade non Surveillée	\$22
Sauteed escargots, chicken & garlic velouté, anchovy butter brioche	
<i>2020 Bleasdale - Chardonnay - Adelaide Hills - SA</i>	\$13
Un Poulpe Basque	\$21
Octopus & Chorizo house made terrine, americaine sauce (GF, DF)	
<i>2021 Two Rivers - Verdelho - Hunter Valley - NSW</i>	\$10
La Caille Bonbon	\$24
Pancetta & dried fig stuffed quail (Peats Ridge NSW), celeriac puree, Cognac jus gras (GF)	
<i>2019 M.Chapoutier - Grenache Rouge - Côte du Rhône - France</i>	\$11

Les Plats

Le Plat du Jour	
Presented on the day	
Une Pêche à la Meunière	\$34
Fish of the day (sourced by Nicholas Seafood), garlic & chive butter baked cauliflower, lemon confit, caper & parsley beurre noisette (GF)	
<i>2019 M.Chapoutier - Grenache Blanc - Côte du Rhône - France</i>	\$11
Notre Confit Maison	\$36
House-made duck leg confit (Hawkesbury NSW), salt crust baked Kabucha pumpkin, chestnut puree, Juniper berry jus (GF, DF)	
<i>2019 Sam Miranda - Pinot Noir - King Valley - VIC</i>	\$12
Une Jolie Paupiette	\$32
Free range pork paupiette (Booyong NSW), cider sous vide Granny Smith, cardamom beurre rouge (GF)	
<i>2021 Four Winds - Riesling - Canberra - ACT</i>	\$12
Un "Boeufs-carottes"	\$40
Aged eye fillet steak (Winya QLD), carrot variation, bone marrow Bordelaise sauce	
<i>2015 Jack Estate - Shiraz - Coonawarra - SA</i>	\$13
Les Gnocchis à la Parisienne	\$30
House made choux pastry gnocchis, assorted forest mushrooms, nutmeg cream (V)	
<i>2019 De Beaurepaire - Cab Sav - Rylstone- NSW</i>	\$12
Les Accompagnements	\$9

Salade mixte

Garden salad

Légumes verts

Steamed greens

Petits pois & lardons

Bacon & peas

Frites

Shoestring fries

Patates douces

Sweet potato mash

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 (\$9 per cheese)
2 Cheeses minimum from the selection below

Comté	St Augur
Cows milk (France)	Cows milk (France)
Brillat-Savarin	Bûche cendrée
Cows milk (France)	Goats milk (France)
<i>2019 Skimstone - Merlot - Mudgee- NSW</i>	\$12

Les Desserts

Un Couple Royal	\$16
Passionfruit soufflé, Poire Williams sorbet (GF)	
<i>2010 Chateau Roumieu - Sauternes - Bordeaux - France</i>	\$14
La Verrine Gourmande	\$15
Mont Blanc verrine: Marron glacé, chestnut cream, meringue, Chantilly cream	
<i>2021 McLeish - Botrytis Semillon - Hunter Valley - NSW</i>	\$12
Comme au Paradis	\$16
Belgian dark chocolate chiffon cake, Grand Marnier gel, orange ice cream, sable biscuit	
<i>2018 Bila Haut - Banyuls Rimage - Roussillon - France</i>	\$12
L'Entremet Salutaire	\$14
Pomegranate & coconut parfait, pistachio cream (GF, DF)	
<i>Sparkling - Peppermint D'Arenberg - Brut red - McLaren - SA</i>	\$14
Un Classique	\$10
Vanilla bean ice cream & espresso (GF)	
With Frangelico / Amaretto / Kalua / Baileys liquor	\$5

Our aim is to create a new menu from scratch each season.
We celebrate local products and french cuisine with a special savoir-faire when it comes to the sauces.
In order to maintain premium quality, we have limited portions.
Arrangements can be made for people with special dietary requirements.

Bon appétit