

# 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** \$9  
Warm marinated olives

**Des Huitres** 1/2 dz \$24  
Freshly shucked Pacific oysters (Coffin Bay SA)  
charred lemon, champagne mignonette  
1 dz \$46  
*Sparkling - Varichon & Clerc - Blanc de blanc - France* \$11

**Le Camembert Rôti** \$28  
Baked camembert, Calvados flambéed apple compote, croutons

*L'Epatant - Fils de Pomme (Pear cider) France* \$10

**La Planche à Partager** \$28  
A board to share with Jamon Iberico, Salchichon, extra share +\$14  
house made pork terrine, pickles, croutons (DF)  
*2020 Grain de Soleil - Rosé - Coteaux d'Aix - France* \$13

## Les Entrées

**Une Soupe Populaire** \$21  
French onion soup, charred sourdough, emmental  
*2021 Quartier - Pinot Gris - Mornington Peninsula - VIC* \$13

**Le presque Breton** \$24  
Twice baked crab & leek soufflé,  
almond & lemon cream  
*2021 Printhie - Sauvignon blanc - Orange - NSW* \$11

**L'os de Rantanplan** \$23  
Roasted bone marrow (Winya QLD),  
brown mushroom, pancetta, brioche  
*2020 M.Chapoutier - Grenache Rouge - Côte du Rhône - France* \$11

**Des Papillons de Mer** \$25  
Butterflied grilled king prawns (Shark Bay SA),  
quince variation, anise beurre blanc (GF)  
*2021 Two Rivers - Verdelho - Hunter Valley - NSW* \$10

**Une Géode Verte** \$20  
Spinach & silver beet croquette,  
compressed fennel bulb, celeriac veloute (V,GF)  
*2021 Four Winds Vineyard - Riesling - Canberra - ACT* \$12

## Les Plats

### Le Plat du Jour

Presented on the day

**Une Pêche Hispanique** \$36  
Fish of the day (sourced by Nicholas Seafood),  
braised daikon radish, rehydrated figs, parsnip puree,  
Iberico jamon beurre rouge (GF)  
*2019 M.Chapoutier - Grenache Blanc - Côte du Rhône - France* \$11

**Notre Confit Maison** \$38  
House-made duck leg confit (Hawkesbury NSW),  
peppered Brussels sprout, apple & ginger puree,  
sauce Sangria (GF)  
*2019 Sam Miranda - Pinot Noir - King Valley - VIC* \$12

**L'îlot Pithiviers** \$38  
Lamb shoulder & porcini Pithiviers (Mudgee NSW),  
butternut squash puree, sauce Thermidor  
(contains shellfish)  
*2019 De Beaurepaire - Cab Sav - Rylstone - NSW* \$12

**Un Boeuf Endiablé** \$42  
Aged eye fillet steak (Winya QLD),  
Jerusalem artichoke variation, sauce Diable (GF)  
*2015 Jack Estate - Shiraz - Coonawarra - SA* \$13

**Le Chou Farci** \$32  
Lentil & barley stuffed cabbage, onion soubise,  
chardonnay jus (V, DF)  
*2021 Bleasdale - Chardonnay - Adelaide Hills - SA* \$13

## Les Accompagnements \$10

**Salade mixte** Garden salad

**Frites** Shoestring fries

**Légumes verts** Steamed greens

**Patates douces** Sweet potato mash

**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 (\$9 per cheese)

2 Cheeses minimum from the selection below

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

## Les Desserts

**Un soufflé Acidulé** \$16  
Rhubarb soufflé, Granny Smith sorbet (GF, DF)  
*2010 Chateau Roumieu - Sauternes - Bordeaux - France* \$14

**La Bruxelloise** \$14  
Belgian dark chocolate creme brûlée,  
hazelnut praline (GF)  
*2018 Bila Haut - Banyuls Rimage - Roussillon - France* \$12

**Une Tatin qui Cloche** \$16  
Apple tatin dome, creme fraiche ice cream, sable  
biscuit, caramel & cinnamon sauce  
*Pommeau - Christian Drouin - Normandy - France* \$12

**Comme à Noël** \$14  
Brioche & prune pudding,  
grapefruit syrup, candied walnut  
*House made mulled wine* \$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