

UNTIL DECEMBER 17TH

LA DERNIÈRE CARTE

Nos Formules

Le Moineau - Entrée & Dessert - \$45
Only available at lunch time Wednesday to Saturday

Le Raisonnable - Main & Dessert - \$60

Le Connaisseur - Entrée & Main - \$65

L'Enthousiaste - Entrée, Main & Dessert - \$85

L'Apéritif *(to be shared on arrival)*

Des Olives

Warm marinated olives - \$9

Le Camembert Rôti

Baked camembert, mulled red wine & onion jam, croutons - \$28

Des Hûîtres

Freshly shucked Pacific oysters (Coffin Bay SA), charred lemon, champagne mignonette - 1/2 dz \$25 | 1 dz \$48

Sparkling - Varichon & Clerc - Blanc de blanc - France - \$11

La Planche à Partager

A board to share with Jamon Iberico, Salchichon, house made pork terrine, pickles & croutons (DF) - \$35

2021 M.Chapoutier - Grenache blanc - Côte du Rhône - France - \$11

Les Entrées

Sous la Coquille, la Mer

Seared scallops, butternut squash, sweetened shallot, pomegranate beurre rouge (GF)

2021 Chablis - Venon & Fils - Chardonnay - France - \$22

Le Soufflé de Mr Seguin

Twice baked goats cheese soufflé, chive crèmeux, sauce florentine

2022 Delaporte - Sancerre - Sauvignon blanc - France - \$19

Un Vrai petit Cochon

Twice baked pork belly (Darling Downs QLD), prune chutney, confit garlic yoghurt, granny smith (GF)

2022 Wattle Brae - Langmeil - Eden Valley - SA - \$13

L'Écume de Mer

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

2021 Collection Bouchard Aine & Fils - Pinot Gris - France - \$13

Des Parisiens en Orient

Parisian gnocchi, fioretto, onion soubise, XO butter sauce (V)

2022 - Bleasdale - Adelaide Hills - Chardonnay - SA - \$14

Les Plats

Le Plat du Jour

Presented on the day

Le petit Marseillais

Longline caught Snapper fillet (VIC), saffron buttered shellfish selection, fennel & potato confit, sauce bouillabaisse (GF)

2022 Villa Aix - Rosé - Coteaux d'Aix-en-Provence - France - \$13

Notre Confit Maison

House-made duck leg confit (Hawkesbury NSW), Kumara & cognac puree, sauce bigarade (GF)

2018 Picole Vin - Gamay - Julienas - Cru de Beaujolais - France - \$13

La Gibecière Verte

Organic chicken breast ballotine (Vineyard NSW) stuffed with tarragon mousse, cauliflower & pine nut purée, sauce chasseur

2017 Chateau de Chazoux - Pinot Noir - Burgundy France - \$16

Un "Boeufs-carottes"

Black Angus aged eye fillet steak marble score 3+ (Winya QLD), carrot variation, sauce bordelaise (GF) (+\$10 supplement)

2019 Chateau Chevalier Lescours - Saint Emilion Grand Cru France - \$23

Le Pithiviers Forestier

Forest mushrooms & asparagus Pithivier, tarragon cream & mesclun (V)

2018 Chateau Deville - Cotes de Bordeaux - Merlot - France - \$13

Les Accompagnements

Salade mixte

Garden salad (GF, DF) \$8

Légumes verts

Steamed greens (GF, DF) \$10

Petits pois & lardons

Bacon & peas (GF) \$8

Frites

Shoestring fries (GF, DF) \$8

Patates douces

Sweet potato fries (GF, DF) \$9

Pommes sautées

Duck fat potatoes (GF) \$10

MINIMUM OF TWO COURSES

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

Any other time, BYO Wine is allowed - corkage \$20 per bottle.

We accept Amex, Visa & MasterCard (+1.5% for all CREDIT cards)

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

Les Fromages

L'assiette de Fromages (\$10 per cheese)

2 Cheeses minimum from the selection below

Comté

Cows milk (France)

Brillat-Savarin

Cows milk (France)

Roquefort

Sheeps milk (France)

Le Pico

Goats milk (France)

Les Desserts

Doublement Bon

Belgian chocolate soufflé, organic raw cacao nibs (GF)

2018 Rimage - Bila Haut - Roussillon - France - \$12

L'AnaBaba

Dark rum baba, roasted pineapple & Chantilly

Lillet Blanc - France - \$10

Tic & Tac

Hazelnut praline creme caramel, hazelnut tuile biscuit (GF)

Popcorn Martini - \$17

La Tarte aux Herbes

Raspberry & tarragon tart, anise sorbet

2012 Chateau Roumieu - Sauternes - Bordeaux - France - \$14

Un Classique

Organic Madagascar vanilla bean ice cream & single origin espresso (GF)

With Frangelico / Amaretto / Kalua / Baileys liqueur

Du Pain

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

Any additional serving has a \$2 charge.

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.