



## ENTRÉES



### LES SOUPES

**SOUPE DU JOUR \* (gf)** - \$15 -  
Soup of the day

**SOUPE À L'OIGNON\*** - \$16 -  
French onion soup with cheese croutons

**BISQUE DE LA MER (gf)** - \$22 -  
Creamy traditional seafood soup



### LES CLASSIQUES

**ASSIETTE DE DÉGUSTATION** - \$23 -  
The Chef's selection of 6 items on our menu

**ASSIETTE DE CHARCUTERIE** - small: \$22/ large: \$36 -  
A selection of rillettes, prosciutto, terrine, saucisson, paté & condiments

**PÂTÉ DE FOIE DE CANARD\*** - \$22 -  
Home-made duck liver pâté with toasted brioche

**PISSALADIÈRE\*** - \$22 -  
Traditional onion tart from Nice with anchovies and olives

**ESCARGOTS À LA BOURGUIGNONNE\*** - \$21 -  
(7) Snails in a garlic and fennel butter

**RAVIOLI DE LAPIN** - \$21 -  
Braised rabbit ravioli with bacon infused parmesan cream

**STEAK TARTARE\*** - \$25 / Main size: \$38 -  
Raw finely chopped prime beef with condiments

**TRIPES À LA PROVENÇALE\* (gf)** - \$19.90 / Main size: \$36 -  
Tripe in a tomato, garlic, onion and basil sauce

### LA MER

**HUÎTRES DE COFFIN BAY (4 minimum) (gf)** - \$3.50 Each -  
Fresh oysters from Coffin Bay

**HUÎTRES AU VELOUTÉ DE CHAMPAGNE (4 minimum) (gf)** - \$4.50 Each -  
Oysters "gratinées" in a Champagne and leek fondue

**SALADE NIÇOISE\* (gf)** - \$21 / Main size: \$36 -  
Seared yellow fin tuna salad with poached egg, tomatoes, green beans & anchovies

**SALADE DE SAUMON FUMÉ\* (gf)** - \$22 -  
Smoked salmon & citrus salad with dill cream

**RAVIOLI À LA LANGOUSTE & CREVETTES** - \$24 / Main size: \$38 -  
Lobster and prawn ravioli in a creamy Bisque sauce

**MOULES MARINIÈRES (gf)** - \$19.90 -  
Mussels in white wine, butter, onion and parsley

## PLATS



### LES CLASSIQUES

**HACHIS PARMENTIER (gf)** - \$33 -  
French Shepherd's pie (pork and beef) served with salad

**COQ AU VIN (gf)** - \$36 -  
Boneless chicken marinated and cooked in red wine, mushroom and bacon sauce, mashed potatoes

**LAPIN À LA MOUTARDE À L'ANCIENNE\* (gf)** - \$39.90 -  
Rabbit cooked in a wholegrain mustard and tarragon sauce, wild and basmati rice

**CASSOULET À LA JACKY** - \$44.90 -  
Our version of the traditional dish from Carcassonne with beans, sausage, pork, lamb and duck confit



### SLOW COOK

**JARRET D'AGNEAU BRAISÉ\*** - \$39.90 -  
Braised lamb shank with Lebanese couscous in a Moroccan style sauce

**RÂBLE DE LAPIN** - \$39.90 -  
Slow cooked rabbit loin with celeriac gratin, roasted shallots and pea purée

**POITRINE DE PORC** - \$39.90 -  
Crispy pork belly with baby carrots, broccolini, truffled Dauphine sticks, pear purée and brandy sauce

**FILET MIGNON DE PORC (gf)** - \$39.90 -  
Roasted pork fillet, Comté polenta and asparagus



### LA MER

**MILLEFEUILLE DE FRUITS DE MER** - \$37.90 -  
Puff pastry with mussels, scallops, prawns & fish, served in a creamy seafood Bisque

**SAUMON DE TASMANIE\* (gf)** - \$36.90 -  
Oven baked salmon fillet, ratatouille, crisp potatoes and Pesto

**BOUILLABAISSÉ** - \$39.90 -  
Our interpretation of this traditional seafood soup from the South of France



### LE GRILL

All our steaks are prime beef and come with French fries and green salad\* (gf)

**SCOTCH FILLET**, Café de Paris butter - \$39.90 -

**PORTERHOUSE**, pepper corn brandy sauce - \$39.90 -

**EYE FILLET**, Béarnaise sauce - \$44.90 -

**EYE FILLET**, Bisque sauce & prawns - \$49.90 -

**FILET DE KANGOUROU\* (gf)** - \$36.90 -  
Kangaroo fillet with sautéed baby spinach, sweet potatoes, poached pear, chocolate glaze and jus

**CANARD À LA BOUFFE\* (gf)** - \$44.90 -  
1/2 Roasted duck on mash and spinach with an orange, sour cherries and Cointreau sauce

**CUISSE DE CANARD CONFITE\* (gf)** - \$39.90 -  
Duck leg confit with apple cider and Calvados sauce - potatoes Sarladaises

**CUISSE DE CANARD À LA GROSEILLE\* (gf)** - \$39.90 -  
Confit duck leg with roasted parsnip, sweet potatoes & red currant sauce



## LE COIN VÉGÉTARIEN



### LES ENTRÉES

#### SOUFFLÉ AU FROMAGE \* (gf) - \$22 -

Twice baked cheese soufflé, roasted tomatoes and watercress

#### ROULEAU DE BETTERAVE ET CHÈVRE \* (gf) - \$20 -

Beetroot pickle roll with goat's cheese mousse, chunky veggies & pink Wasabi mayo, fresh coleslaw

#### SALADE DE CHÈVRE CHAUD \* - \$22.50 -

Warm goat's cheese with rocket salad

#### SALADE DE LENTILLES \* - \$19 -

Du Puy lentils salad with marinated feta cheese, orange supreme, pickled radish, sweet potato chips

#### SALADE DE ROQUETTE \* (gf) - \$21 -

Rocket, pear, walnut and blue cheese salad

#### OEUF PANÉ ET QUINOA \* - \$19.50 -

Crumbed egg on a quinoa salad, roasted curry cauliflower

#### CHAMPIGNONS FARÇIS \* (gf) - \$18.50 -

Field mushrooms stuffed with sweet potato, ricotta and pesto

#### RAVIOLI AU FROMAGE DE CHÈVRE \* - \$19.90 -

Goat's cheese ravioli with baby spinach, sweet potatoes, caramelised onions and almonds



### LES PLATS

#### CAKE AUX COURGETTES \* - \$29.90 -

Zucchini loaf served with char grilled capsicum, broccolini, barley and cashew salad

#### GNOCCHI FAIT MAISON \* - \$29.90 -

Home-made saffron gnocchi with cherry tomatoes, spring onions, asparagus and parmesan

#### CHAMPIGNONS FARÇIS \* (gf) - \$29.90 -

Field mushrooms stuffed with sweet potato, ricotta and pesto

#### RAVIOLI AU FROMAGE DE CHÈVRE \* - \$29.90 -

Goat's cheese ravioli with baby spinach, sweet potatoes, caramelised onions and almonds



### LES GARNITURES

#### SALADE VERTE \* (gf) - \$9 -

Green salad

#### PURÉE DE POMMES DE TERRE \* (gf) - \$9 -

Mashed potatoes

#### POMMES FRITES \* (gf) - \$9 -

French fries

#### HARICOTS VERTS À LA PERSILLADE \* (gf) - \$11.50 -

Green beans in garlic butter, parsley and almonds

#### ÉPINARDS SAUTÉS \* (gf) - \$11.50 -

Sautéed spinach

## DESSERTS



### LE FROMAGE

#### PLATEAU DE FROMAGES - \$36 -

150g serve of French cheeses



### LA GOURMANDISE

#### À LA BOUFFE MILLEFEUILLE - \$17 -

Puff pastry with strawberries and pâtissière cream, strawberry coulis

#### VACHERIN GLACÉ (gf) - \$17 -

Coffee & Pistachio ice-cream in a meringue cake, strawberry coulis

#### MOUSSE AU CHOCOLAT (gf) - \$15 -

Traditional French chocolate mousse on praliné cream

#### CRÈME BRÛLÉE ORANGE & COINTREAU (gf) - \$16 -

Crème brûlée with orange and Cointreau

#### CRÈME BRÛLÉE POIRE & LAVANDE (gf) - \$16 -

Pear & Lavender crème brûlée

#### DÉLICE AU CHOCOLAT - \$17 -

Self-saucing chocolate pudding with vanilla ice-cream

#### CRUMBLE À LA RHUBARBE, POMME ET MYRTILLE - \$16 -

Apple, rhubarb and blueberry crumble, praliné ice-cream

#### CRÊPES SUZETTE - \$17 -

Classic flambéed crêpes with orange & Grand Marnier sauce, vanilla ice-cream

#### CRÊPES AUX FRUITS DES BOIS - \$16 -

Mixed berry crêpes with vanilla ice-cream

#### TARTE TATIN - \$17 -

Classic caramelised apple tart, vanilla ice-cream

#### ÎLE FLOTTANTE (gf) - \$14 -

Soft poached meringue on a hazelnut crème anglaise

#### CLAFOUTIS (gf) - \$15 -

Traditional sour cherry pudding, vanilla ice-cream

#### ASSIETTE DE SORBETS MAISON (gf) - \$17 -

Our selection of 3 home-made sorbets

#### CAFÉ GOURMAND - \$19.90 -

The Chef's selection of 4 small desserts served with your choice of coffee



### LA SUGGESTION DU SOMMELIER

#### 2015 MOORES HILL - \$11/GL -

CGR Late Harvest Riesling Tamar Valley, Tasmania

#### NV CHÂTEAU VIRANEL "GOURMANDISE" - \$13/GL -

Cartagène Rouge Languedoc, France

#### 2011 LES LIONS DE SUDIRAUT - \$16/GL -

Semillon-Sauvignon Sauternes, France