

les entrées...

soupe du jour...	soup of the day	12.9
soupe à l'oignon...	French onion soup w a gruyère crouton	12.9
pressé de tomate ...	confit of tomatoes and basil ,served w a light crispy bread, caramelized onions, tapenade, spinach and basil oil	14.9
parfait de foie de volaille...	chicken liver mousse w toasted brioche and rocket salad drizzled w hazelnut oil	14.9
salade de canard confit ..	green salad w duck confit, caramelized apples, macadamia nuts and avocado topped w a light mango and ginger vinaigrette	14.9
gnocchi au potiron...	home made pumpkin gnocchi served w a port sauce	14.9
mousse de chèvre...	goats cheese mousse served w an avocado guacamole, confit cherry tomatoes and drizzled w pesto	14.9
cervelles d'agneau..	lightly pan-fried brains served with broad bean, raspberry caramel and garnished w mesclun	14.9
escargots de Bourgogne ...	six or twelve French snails served w a garlic parsley sauce	6 / 14.9 12 / 28.9
feuilleté de crabe....	sandcrab meat served in a puff pastry shell w a chive beurre blanc, asparagus and spinach oil	15.9
coquille St Jacques....	scallops served on a bed of peas purée, garnished w carrot mousse and lemon grass infused oil	15.9
raviole de fruit de mer...	mixed seafood soufflé encased in pasta sheets, topped w a lobster cognac sauce	15.9
dégustation d'entrées...	comprising of parfait de foie, mousse de chèvre, tomato pressées, coquille St. Jacques and escargots de Bourgogne (serves two)	37.9

les plats principaux...

lapin aux figes...	farmed rabbit roasted until tender, served w a white wine and fig sauce, garnished w sautéed spinach and soft polenta	33.9
coq au vin...	free range chicken marinated in red wine w potatoes, mushroom and bacon	31.9
steak au poivre vert...	eye fillet of beef on kipfler potatoes, topped w a cognac peppercorn sauce sided by greens and garnished w a sliced caramelised apple	33.9
côte de boeuf...	350g "bone-in" 'marbled' rib eye, served w pomme pont neuf (hand cut chips) and salad topped w your choice of sauce: poivre (pepper) or beurre au Roquefort (blue vein cheese butter) or sauce au vin rouge (red wine sauce)	35.9
carré d'agneau...	rack of lamb, accompanied w saddle of lamb garnished w capsicum filled w ratatouille, a rosemary jus and creamy potatoes puree	33.9
cassoulet...	classic French dish of duck leg confit, Toulouse sausage and pork belly served on white haricot beans	33.9
poisson du jour.....	fish of the day	32.9
bouillabaisse....	traditional seafood dish w mussels and reef fish, prawn & calamari served in a jus with potatoes, leeks, fennel bulb, celery, tomatoes, garlic, croutons and aioli	33.9
canard à l'orange...	crispy organic free range duck, twice cooked in the oven, served w an orange and Grand Marnier sauce w creamy sweet potatoes and braised red cabbage	34.9

side dishes french fries / garlic beans / gratin dauphinois / mushrooms with herbs 10