



*.... To start the night....*

<b><u>SOUPE DU JOUR</u></b>	
SOUP OF THE DAY MADE WITH THE FRESHEST INGREDIENTS	21
<b><u>ESCARGOTS</u></b>	
DE BOURGOGNE - SERVED IN GARLIC AND HERB BUTTER (6 OR 12)	18 / 33
<b><u>C'EST BON'S DEGUSTATION OF ENTREES</u></b>	
SELECTION OF 5 ENTREES, FRESHLY PREPARED DAILY FOR 2	39
<b><u>SOUPE À L'OIGNON</u></b>	
TRADITIONAL FRENCH ONION SOUP, CROUTONS, FROMAGE AND PUFF PASTRY	16
<b><u>PÂTÉ DE CANARD</u></b>	
DUCK LIVER PÂTÉ SERVED WITH CHUTNEY AND TOASTED BRIOCHE	18
<b><u>COQUILLES SAINT-JACQUES</u></b>	
LIME CURED BABY SCALLOPS, BLOOD ORANGE INFUSED OLIVE OIL LIGHT CITRUS DRESSING AND GARDEN HERBS	23
<b><u>TARTE AU CHÈVRE</u></b>	
CAMILLE'S GOAT CHEESE TART WITH ONION COMPOTE AND MESCLUN	16
<b><u>GALANTINE DE CAILLE</u></b>	
ROULADE OF BRISBANE VALLEY GRAND QUAIL, PICKLED RADISH & CUCUMBER AND HERB MAYONNAISE	21

## *Chef's Surprise Degustation*

BE SURPRISED AND LET US CHOOSE THE MENU FOR YOU.  
ALL YOU HAVE TO DO IS TELL US IF YOU HAVE ANY DIET REQUIREMENTS AND  
WE WILL LOOK AFTER THE REST.

5 COURSE DEGUSTATION \$95  
5 COURSES WITH MATCHING WINES \$145

OUR CHEF DEGUSTATION MENU IS DESIGNED FOR THE ALL TABLE TO ENJOY

## *Foie Gras*

<b><u>FOIE GRAS TERRINE</u></b> WITH GOLDEN SHALLOT PORT WINE SYRUP & BRIOCHE	36
<b><u>BOEUF ROSSINI</u></b> PAN FRIED BEEF Tournedos, MOREL SAUCE & FOIE GRAS	69

## *....The Main Event ....*

OUR MENU IS A REFLECTION OF FRANCE AND MODERN INFLUENCES APPEARING IN THE VAST GROWING MIXTURE OF CULTURES IN THIS BEAUTIFUL COUNTRY.

EVERYTHING IS COOKED TRADITIONALLY FRENCH, USING DOMINANTLY LOCAL PRODUCTS FROM FALLS FARM, BRISBANE VALLEY, EMERALD, TAMWORTH, HINTERLANDS AND THE SCENIC RIM (HARRISVILLE)

### **LE POULET**

SLOW ROASTED ORGANIC CHICKEN PROVENÇAL,  
KALE AND BUSH TOMATO, RATATOUILLE,  
BUTTERED DESIREE POTATO AND PINK PEPPER SAUCE

### **LE PORC À LA NORMANDE**

PORK TENDERLOIN 'NORMANDIE' STYLE  
POTATO PURÉE, GREEN BEANS, CARAMELISED APPLE  
CREAMY CALVADOS SAUCE

### **LE POISSON DU JOUR**

FISH OF THE DAY, PREPARED WITH THE FRESHEST INGREDIENTS TO YOUR PERFECTION

### **LE CANARD A L'ORANGE**

CRISPY ORGANIC FREE RANGE DUCK, TWICE COOKED,  
SWEET POTATO PURÉE, RED CABBAGE,  
ORANGE AND GRAND MARNIER SAUCE

### **LE CASSOULET "MODERNE"**

A MODERN, LIGHTER VERSION OF OUR TRADITIONAL CASSOULET,  
CANNELLINI BEANS IN LIGHT TOMATO CONSOMMÉ, FRESH MADE SAUSAGE, PORK BELLY  
DUCK SUPREME

### **LA CAILLE ET LÉGUMES DE LA FERME**

PAN BRAISED BRISBANE VALLEY QUAIL SERVED WITH FALLS FARM ROASTED VEGETABLE,  
KIPFLER POTATO AND BURGUNDY JUS

**\$38 EACH**

## *....Our Char-Grill ....*

ALL OUR MEATS ARE CAREFULLY SELECTED AND MARINATED IN A BLEND OF OLIVE OIL,  
ACCOMPANYING HERBS AND DELICATE SPICES

<b>ENTRECÔTE</b> - RIB-EYE FILLET 300 GR GRASS FED TASMANIA	<b>42</b>
<b>FILET</b> - TENDERLOIN STEAK FILLET 250 GR GRASS FED	<b>52</b>
<b>L'AGNEAU</b> - TASMANIAN SPRING LAMB RUMP	<b>38</b>

### **PLEASE CHOOSE 2 GARNISHES**

DUCK FAT ROASTED DESIREE POTATOES, POTATO GRATIN, FRESH VEGETABLE WITH  
LEMON MYRTLE BUTTER, ROCKET AND PARMESAN SALAD WITH ACETO BALSAMICO  
DRESSING

### **AND ONE OF OUR FAVOURITE SAUCES**

TRUFFLED FOREST MUSHROOM SAUCE, 3 PEPPER SAUCE, GARLIC BUTTER, BURGUNDY JUS

### **SIDES**

POMME PUREE, DUCK FAT ROASTED DESIREE POTATOES, POTATO GRATIN,  
GARLIC BEANS, FALLS FARM SALAD WITH PARMESAN CHEESE,  
FRESH SEASONAL VEGETABLE LEMON MYRTLE BUTTER