



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

<u>SOUPE DU JOUR</u>	
SOUP OF THE DAY MADE WITH THE FRESHEST INGREDIENTS	21
<u>ESCARGOTS</u>	
FRENCH SNAILS FROM BOURGOGNE - SERVED IN GARLIC AND HERB BUTTER (6 OR 12)	18 / 33
<u>C'EST BON'S DEGUSTATION OF ENTREES</u>	
SELECTION OF OUR FAVORITE 5 ENTREES FOR 2	39
<u>SOUPE À L'OIGNON</u>	
TRADITIONAL FRENCH ONION SOUP, CROUTONS, FROMAGE AND PUFF PASTRY (20 MINS)	16
<u>PÂTÉ DE CANARD</u>	
DUCK LIVER PÂTÉ SERVED WITH CHUTNEY AND TOASTED BRIOCHE	18
<u>BRANDADE DE MORUE</u>	
MOUSSE OF SALTED COD , PARMESAN CRISP, ASPARAGUS AND BALSAMIC SYRUP	21
<u>TARTE AU CHÈVRE</u>	
CAMILLE'S GOAT CHEESE TART WITH ONION COMPOTE AND MESCLUN	16
<u>SALADE DE CAILLE CONFITE</u>	
QUAIL CONFIT SERVED WITH MARINATED GRAPES, CHILLED GARDEN GREENS SALAD, VERJUICE DRESSING	21
<u>FOIE GRAS TERRINE</u>	
SERVED WITH GOLDEN SHALLOT PORT WINE SYRUP & BRIOCHE	36

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

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

....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 BABY CHICKEN WITH FARMERS GARDEN GREENS, EGGPLANT PUREE AND PEARL BARLEY, THREE PEPPER SAUCE

LE PORC À LA BOURGUIGNONNE

PORK TENDERLOIN 'BURGUNDY' STYLE
POTATO PURÉE, GREEN BEANS,
DIJON MUSTARD SAUCE

LE POISSON DU JOUR

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

LE CANARD À L'ORANGE

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

LA CAILLE ET LÉGUMES DE LA FERME

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

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

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