

DÉBUT

Small Plates

Boulangerie / 15

Oven-fresh artisanal baguette with Paysan Breton butter

Huîtres / 40 1/2 Dozen / 75 1 Dozen

Freshly-Shucked Tasmanian Oysters

On the rocks with zesty lemon (GF/DF)

French onion and mint mignonette (GF/DF)

Hickory-smoked BBQ sauce and crispy bacon lardons

Coquilles St Jacques / 32

Grilled half-shell scallops with sun-dried tomatoes, and preserved lemon butter emulsion

Pork Rillettes / 25

Slow-cooked pork rillettes with sweet onion marmalade, and tangy cornichons

Wagyu Bresaola / 28 (GF)

Thinly-sliced, air-dried wagyu beef bresaola with capers, toasted pine nuts, shaved truffle, pecorino, and rocket

Pêche d’Été / 22 (V/GFOA)

Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette

Velouté de Citrouille / 23 (GFOA)

Velvety pumpkin and ginger soup with a hint of vanilla

Vichyssoise / 24 (GFOA)

Chilled French classic potato and leek soup

PLATS DE RÉSISTANCE

Main Courses

Cuisse de Canard Confite / 58

Confit duck leg with green peas à la française, and red wine demi-glace

Cou d’Agneau Braisé / 55 (GF)

Dukkah-crusted lamb rump with pan-roasted vegetables, and crumbed fetta

Filet de Boeuf / 68 (GF)

250g Pure Black Tasmanian Angus Beef tenderloin with fondant potato, king brown mushroom, and red wine jus

Volaille à la Marengo / 45 (GF)

Crispy-skinned chicken maryland in white wine and tomato sugo with mushrooms, petit herbs, and new-season Australian olives

Mackerel à la Barigoule / 48

Poached wild-caught Spanish mackerel with light artichoke, root vegetable broth, and sun-dried tomatoes

Terre et Mer / 75 (GF)

Black Angus striploin (marble score 3 plus) with grilled prawns, and garlic beurre blanc

Risotto d’Été / 39 (V)

Saffron and preserved lemon risotto, summertime greens, Persian fetta, and pine nuts

French Riviera Prawn Summer Salad / 45

Char-grilled Mooloolaba prawns on top of quinoa, cherry tomatoes, cucumber, capers, and lime crème fraîche vinaigrette

PLATS AUX LÉGUMES

Plant-Based Dishes

DÉBUT

Tarte à la Ratatouille / 23 (VG)

Flaky shortcrust pastry filled with roasted vegetables, rocket, and herb emulsion

PLATS DE RÉSISTANCE

Pasta aux Artichauts / 38 (VG/GF)

Creamy medley of tangy artichokes and sun-dried tomatoes with organic pasta

Vietnamese BBQ Pork

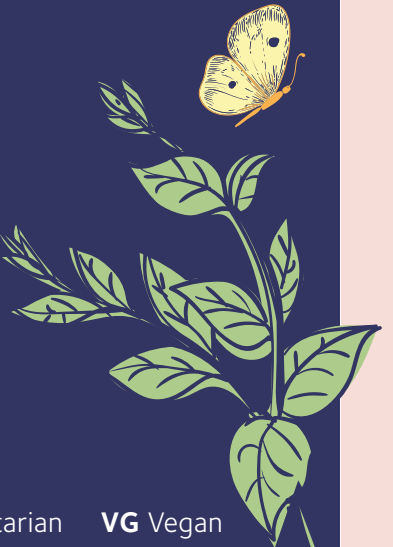
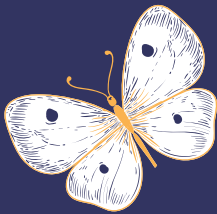
Comme un Cochon / 40 (VGOA)

Vietnamese-style plant-based BBQ pork, organic sauerkraut, fragrant steamed jasmine rice, topped with vegan mayonnaise, and sesame seeds

DESSERT

Fruit de la Passion / 21 (VG)

Passionfruit and cashew cheesecake, chocolate and almond soil, fresh berries, and raspberry sorbet



**GF** Gluten-Free

**V** Vegetarian

**VG** Vegan

**GFOA** Gluten-Free Option Available

**DF** Dairy-Free

**VGOA** Vegan Option Available

LES GARNITURES / 16

Sides

Salade Verte (GF/VG/DF)

Mixed green salad with white balsamic vinaigrette

Petits Pois à la Française (GF)

Sautéed green peas with speck, and spring onions

Carottes Rôties (GF)

Maple syrup and Dijon mustard roasted carrots

Pommes Frites (V/GFOA)

French fries with truffle oil, Parmesan, and herbs with aioli

Pomme Purée (GF)

Creamy mash potatoes

DESSERTS

Crêpes Suzette / 25 (V)

Thin crêpes flambéed with Grand Marnier liqueur with a cardamom-infused orange butter sauce

French Vanilla Bavaois / 22

French vanilla panna cotta with Bowen mango, white chocolate accents, and a gingernut crumble

Fondant au Chocolat / 22

Decadent chocolate lava cake with a molten, rich, velvety centre with bourbon vanilla gelato

Tarte aux Pommes / 22

Oven-fresh apple tarte dusted with Davidson plum powder with crème Chantilly

Glaces and Sorbets / 6 per scoop (V/VGOA/GFOA)

Please ask our wait staff for our daily selection

Fromages / 37 (VOA/GFOA)

Selection of local King Island artisan cheeses with seasonal confiture, and lavosh