

LE MENU

LES ENTREES

SOUFFLÉ AUX FROMAGES \$24 V
Twice cooked three cheese soufflé

SOUPE DU BARRY \$20 GF
Creamy cauliflower soup with celeriac and crab remoulade topped with roasted almond

NOIX DE SAINT-JACQUES AU POTIRON \$26 GF
Roasted scallops with pumpkin sabayon, micro herbs

TRILOGIE DE THON \$26 GF
Vodka cured tuna with horse radish / Tuna tartare with yuzu jam and shiso
Seared tuna niçoise with quail egg and olive dressing

SALADE DE BETTERAVES \$20 V GF
Confit, pickled and roasted heirloom beetroot with mature and fresh French goat cheese, celery, walnuts and beetroot glaze

BAVAROIS AUX CHAMPIGNONS \$22 V GF
Mushroom mousse served with enoki, trumpeter, chestnut mushroom, parmesan tuile and cep cream

ESCARGOTS BOURGUIGNONS GF
Traditional French snails in garlic, parsley and Brandy butter
½ dozen \$16 - dozen \$24

PLATEAU DE CHARCUTERIE \$25 GF with GF bread
Home cured beef, duck liver parfait, saucisson, rabbit and game terrine, prosciutto with pickled vegetables

PARFAIT DE FOIE DE CANARD EN PETIT POT \$18 GF with GF bread
Duck liver parfait with French baguette Melba toast and grape chutney

STEAK TARTARE - entrée \$26 - main \$36 with GF bread
"I recall Margaret Fulton lecturing me in the 1980's on how important it was to hand chop beef for Steak Tartare" so we do and serve it raw with condiment and toasted French baguette

PLATEAU DE FROMAGES

Le Conquerant Camembert, Buche Saint Secret goat cheese, Fourme D'Ambert (blue) and Comte served with French baguette Melba toast and grape chutney \$20

YOUR CHEF WAYNE KINGSMAN AND HOST MARC KUZMA AKA CLAIRE DE LUNE

We are open Tuesday to Saturday from 6pm
lunch for 10 or more by appointment

LES PLATS DE RESISTANCE

CRÊPE AUX CHAMPIGNONS \$30 V GF
Chickpea crêpe with wild Australian mushrooms, gruyère and watercress

POLENTA ET CHOU FRISÉ FRIT \$32 V GF
Fried polenta and kale with asparagus, peas, pine nuts and brown butter topped with freshly grated Grana Padano

FILETS DE MERLAN \$37 GF
Pan fried Whiting fillets with grilled zucchini, steamed clams, saffron and mussel butter

CAILLE FARCIE AUX RAISINS ET A LA BRIOCHE \$36
Whole Quail stuffed with brioche and grapes, on French lentils
Served with parsnip, braised onion and Madeira

CULOTTE D'AGNEAU A L'AIL NOIR \$38 GF
Roast Lamb Rump, spinach, heirloom carrots and black garlic

CARRÉ DE PORC \$36 GF
Slow roasted pork rack with white beans, pumpkin, parsley and tomato mint jus

CANARD EN CROÛTE \$38
Duck and Pinot Noir pie with melted brie under the puff pastry crust

FILET DE BŒUF \$38 GF
Tasmanian grass fed beef fillet with truffled mash, Shiraz and star anise jus

CHATEAUBRIAND BÉARNAISE POUR DEUX \$72 GF
Beef tenderloin wrapped in prosciutto for two to share with Béarnaise sauce and all the trimmings

Our grass fed beef is from Greenham organic farm in Tasmania
Vegetarian V Gluten free GF

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries \$8

HARICOTS VERTS À LA MOUTARDE, Sautéed green bean with grain mustard \$10
PURÉE DE POMMES DE TERRE Potato mash with lashings of cream and butter \$10 GF

SALADE VERTE Mixed leaf salad with French echalote dressing \$8 GF

LES DESSERTS

Daily selection of desserts from the trolley \$18
You choose a French pastry, a chocolate mousse, a crème brûlée or Sorbet
Served with a French macaron and Grand Marnier ice cream