

Starters

BAGUETTE À L'AIL \$13.50

Warm baguette brushed with garlic-infused butter.

BAGUETTE AU BEURRE D'ESTRAGON \$14.50

Fresh baguette served with whipped tarragon butter.

OLIVES MARINÉES AU FROMAGE DE CHÈVRE (GF) \$12

Marinated olives served with creamy goat's cheese.



Entrée

MOUSSE DE CANARD (GFA) \$21

Silky house-made duck liver parfait, delicately seasoned and served with toasted baguette.

ESCARGOTS À LA BOURGUIGNONNE (GFA) \$24

Classic 1 dozen Burgundy snails baked in garlic, parsley, and herb butter.

NOIX DE SAINT-JACQUES POÊLÉES (GFA) \$26

Pan-seared scallops with a pea fricassée and slow-roasted confit tomato.

GAMBAS CRÉMEUSES À L'AIL (GFA) \$27

Prawns sautéed in garlic and cream, finished with herbs.

CARPACCIO DE BŒUF (GFA) \$23

Thinly sliced raw beef, lightly dressed with olive oil and seasoning.

CAMEMBERT PANÉ AUX FRUITS ROUGES (GFA) (V) \$24

Golden crumbed Camembert served with a mixed berry compote.





Main

RISOTTO D'ÉTÉ AU SAFRAN (GF) (V) \$39

Creamy saffron risotto with peas, zucchini, concassé tomato, and aged Gruyère cheese.

TAGLIATELLE AUX PALOURDES \$40

Fresh tagliatelle with vongole clams, cherry tomatoes, garlic, parsley, and white wine.

POISSON DU MARCHÉ (GF) MP

Chef's selection of market-fresh fish, prepared according to the day's inspiration.

COUPE DU BOUCHER GRILLÉE (GF) MP

Grilled butcher's cut steak, accompanied by hand-crafted sauces and seasonal garnishes

ESCALOPE DE PORC PANÉE AUX HERBES (GF) \$42

Herb-crumbed pork cutlet with grilled zucchini, duck-fat potatoes, and tarragon mayonnaise.

MAGRET DE CANARD (GF) \$45

Pan-seared duck breast with beetroot purée, duck-fat potatoes, and baby spinach.

RUMP D'AGNEAU GRILLÉ (GF) \$44

Grilled lamb rump with rosemary salt, creamy mashed potatoes, and baby carrots.

BALLOTINE DE POULET AU GRUYÈRE (GF) \$42

Chicken roulade filled with carrot, spinach, and melted Gruyère cheese.

Sides

FRENCH FRIES WITH TRUFFLE MAYONNAISE. \$14

CHAR-GRILLED BROCCOLINI TOPPED WITH MELTED GRUYÈRE \$15

BRAISED RADICCHIO WITH TOASTED ALMONDS AND MARSALA WINE SAUCE. \$15



Dessert

CRÊPE À L'ORANGE \$19

Delicate crêpe in a fragrant orange syrup served with vanilla icecream

CRÈME BRÛLÉE À LA VANILLE (GF) \$21

Classic vanilla custard with caramelised sugar crust, served with whipped cream and strawberries.

GÂTEAU AUX TROIS CHOCOLATS \$22

Cocoa shortcrust tart filled with white chocolate custard, served with milk chocolate ice cream and strawberry sauce.

PÊCHE MELBA (GF) \$21

Poached peach, vanilla ice cream, and vibrant raspberry purée.

CRÈME CARAMEL (GF) \$19

Silky baked custard with soft caramel sauce.

CRÊPE AU NUTELLA \$19

Warm crêpe drizzled with rich Nutella, served with vanilla ice-cream & strawberries

AFFOGATO (GF) \$22

Espresso served with Vanilla or Chocolate ice-cream
Liquor of choice: Pastis, Frangelico or Baileys

Cheese

ASSIETTE DE FROMAGE (GFA) \$21

Selection of 2 cheeses of the week served with baguette, fresh and dried fruits

Celebration Cakes

Made to order. Please call us or ask our staff for more information to preorder your celebration cake.





Kids menu

NAPOLI PASTA \$16

Pasta with napoli sauce &
parmesan

CHEESY GNOCCHI \$16

Gnocchi with cheese and
cream

CHICKEN SCHNITZEL \$17

Chicken Schnitzel served with fries &
tomato sauce

STEAK \$22

Grilled petite tender steak with fries
& tomato sauce

